



2018 WHITE

WINE NOTES

Simply put, this wine tastes like summertime. The racy acidity of Albariño anchors this new blend – the addition of Marsanne and Chenin Blanc add richness and exotic aromatics. Albariño has a celebrated history as Spain’s quintessential white wine, and we decided it was a variety that deserved more attention in Sonoma. After fermentation, we aged the wine in neutral oak to soften the brisk acidity, creating balance and complexity. This is our most inventive white blend, and you’ll want it chilled and close for the summer months.

WINEMAKING

Blend:	47% Albariño, 34% Marsanne, 19% Chenin Blanc
Aging:	50% neutral oak and 50% stainless steel for 7 months
Cellaring:	5-7 years
pH:	3.21
TA:	8.0 g/l
Alcohol:	13.2%
Production:	275 cases