



Blend:	100% Vermentino
Vineyards:	Due to milder weather conditions throughout the spring, summer, and fall, the grapes took much longer to ripen. In our opinion, the long ripening season has produced wonderful quality and will result in some of our best wines.
Winemaking :	We process these grapes whole-cluster at 23.2 brix and age them in our stainless steel tanks for five months.
pH:	3.47
TA:	5.3
ABV:	13.6%
Harvest Date:	9/27/2023
Cases Produced:	754
Tasting Notes:	The wine is a light, golden hue and has wonderful clarity. Tropical fruit notes of guava and pineapple dominate the nose and fill the senses with wonderful aromas. On the palate the wine explodes – bright and tangy. Surprising dry but with a hint of sweetness, it has slight minerality and is very well structured. The finish is juicy and long. The flavors remain long after the wine is gone.
Pairing Suggestions:	Raw Oysters, Sea Scallops in a lemon butter sauce, Dungeness Crabs, broiled Lobster tails, Roasted Asparagus
