VINEYARD NOTES
The Viognier for this wine came from Del Arroyo Vineyard located in Livermore. The Roussanne came from the Steinbeck Vineyard in Paso Robles. The Marsanne comes from Gattopardo Vineyard up near Sacramento.

PRODUCTION
Pick Date: The Viognier was picked September 4, 2017, the Roussanne was picked October 6th, 2017, and the Marsanne was picked September 7th, 2017. Since all were picked at different times, we fermented each one separately and blended them together after the Roussanne had completed primary fermentation.

Yeast: EC1118 on all three varieties
Fermentation: Fermented in stainless steel at 48 degrees Fahrenheit
Malolactic: ML3 to lot once combined
Bottled: 5/2018

WINEMAKER COMMENTS
I love the integration of fruit, oak, acid and the layers of flavor in this wine. Grilled pineapple, incense, spiced pear, and French Vanilla aromas give way to bright flavors of ripe mango, Satsuma mandarin orange, and oaky nuances of angel food cake and dulce de leche. Only the best, for the best. Cheers Mama!

TECHNICAL SPECIFICATIONS

APPELLATION
California

COMPOSITION
34% Viognier
33% Marsanne
33% Roussanne

ALCOHOL
14.06%

pH
3.64

TOTAL ACIDITY
0.62g / 100mL

BARRELS
70% neutral oak
20% new French oak
10% new American oak

RELEASE DATE
April 2019

SUGGESTED RETAIL
$40