VINEYARD NOTES
The fruit for this refreshing white blend is all grown in Diego Barison’s vineyard in Tehama County, just outside the town of Red Bluff. This location is about 150 miles south of the Oregon/California border. Originally from Italy, Diego is passionate about finding the right place to grow grape varieties based on their native soil and climate. The vineyard has bright red, iron-rich soil and serves as a test vineyard for testing rootstock and variety capability in the face of climate change. Diego has more than 150 varieties currently planted at the vineyard, and is narrowing down what varieties thrive in this soil and climate.

PRODUCTION
Pick Date: 9/5/2019
Yeast: EC1118
Fermentation: fermented in stainless steel at 48° Fahrenheit
Malolactic: none
Bottled: 1/2020

WINEMAKER COMMENTS
This wine was made in the style of Vin de Soif, which translates from French to “Wine for Thirst.” This low-alcohol white blend is made from Grüner Veltliner, Albariño and Verdelho, all grown in Diego Barison’s vineyard in Tehama County, 150 miles South of the Oregon/California border. All three varieties contribute different nuances to the finished wine, and I’m obsessed. This savory blend boasts notes of white pepper, grapefruit, nectarine, honeydew melon rind, fennel, thyme, and salinity.

TECHNICAL SPECIFICATIONS

APPELLATION
Tehama County

COMPOSITION
40% Grüner Veltliner
30% Albariño
30% Verdelho

ALCOHOL
11.15%

pH
3.23

TOTAL ACIDITY
0.70g / 100ML

BARRELS
100% stainless steel

RELEASE DATE
February 2020

SUGGESTED RETAIL
$26