



2018 VERMENTINO, LOS OLIVOS DISTRICT

THE CRAFT

VINEYARDS : Sogno del Fiore and Walker Vineyards

AVA : Los Olivos District

FERMENTATION : 100% Native Yeast

BARREL : Neutral French Oak, Stainless Steel Tanks

BOTTLED : March 2019

ALCOHOL : 13.5%

PRODUCTION : 600 Cases

THE STORY

Vermentino is widely planted in Sardinia along with other parts of Italy, including Piemonte where it is known as Favorita.

This wine is closer in style to the Sardinian Vermentinos, with pronounced minerality due to its maritime influence as well as its barrel fermentation. The unique location of Santa Barbara County, which is bordered by the Pacific Ocean on its south and west coasts, has a direct effect on the soils and weather in our area. For millennia, the entire area lay under the ocean until geological shifts lifted the seabed, leaving behind the sandy soils where our grapes grow today. Combined with the ocean breezes coming from the west, our growing area has the maritime influence, like in Sardinia, giving the wine a sea-salt brine-like quality.

Our 2018 Vermentino comes from two vineyards in the Los Olivos District, Walker Vineyard and Sogno del Fiore Vineyard.

TASTING NOTES

A subtle, cooling nose of mint gives way to a salty sea breeze salinity. The body is somewhat oily like Pinot Blanc but with refreshing brightness and acidity. Flavors of Bosc pear and lime zest with a touch of green tea underneath.

FOOD PAIRINGS

The brininess, aromatics and body of this wine make for a perfect pairing with seafood and shellfish. Try with ceviche and white flaky fish as well as grilled vegetables. It's also a perfect patio sipper.

DRINKING WINDOW

This wine is youthful and bright and ready to be enjoyed upon release but with its body and acidity it has potential for aging.

