



2017 VERMENTINO, LOS OLIVOS DISTRICT

THE CRAFT

VINEYARDS :

Sogno del Fiore, Walker Vineyard

FERMENTATION : 100% Native Yeast

AGING : 5 months

BARREL : Stainless steel, Neutral French Oak

BOTTLED : March 2018

ALCOHOL : 13.0%

PRODUCTION : 537 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 varietal has great body, lifted aromatics and a delicious flavor profile. It's also very malleable as it works well in many different regions and can be made in a number of different styles - from stainless to barrel fermentation.

TASTING NOTES

A subtle, cooling nose of mint and cucumber gives way to a salty sea breeze salinity and white pepper with hints of cherimoya.

FOOD PAIRINGS

The brininess, aromatics and body of this wine make for a perfect pairing with seafood and shellfish. Try with ceviche and any grilled whitefish; 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.

