



AUTUNNO, SANTA BARBARA COUNTY

THE CRAFT

AVA : Santa Barbara County
 FERMENTATION : 100% Native Yeast
 BARREL : Neutral French Oak
 BOTTLED : September 2018
 ALCOHOL : 13.5%
 PRODUCTION : 300 Cases

THE STORY

Autunno was crafted with no rules and is a pure reflection of Steve's passion for the craft of winemaking, exploring and experimenting. As he puts it, "I'm ready to make personal statements and not just vineyard statements" and the release of Autunno reflects that attitude.

We couldn't be happier with the result.

A blend of Tocai Friulano, Malvasia Bianca and Vermentino, the aroma and taste of Autunno capture the essence of the fall season. Steve wanted to make a wine to celebrate the end of harvest, the change in season, a wine to share with friends & family alongside holiday turkey or your favorite fall comfort food. While still light-bodied, Autunno is the "red wine lovers white wine" as the varietals come together with a solid backbone of tannin and minerality.

TASTING NOTES

Autunno is the color of golden straw in the glass. On the nose, the wine is electric, with a sensory rush of white flowers and creamy citrus. The wine exhibits an Autumnal aroma, begging for pairing with holiday turkey. On the palate, flavors of brown butter and white Mexican sage develop into a finishing notes of key lime pie and lemon squares. On the back-end, the wine finishes with a balance of minerality and acidity.

FOOD PAIRINGS

Serve Autunno with your favorite fall comfort foods such as our Gnocchi with Leek and Lemon Sauce. Pair Autunno with fish and poultry as well as pork dishes and any favorites you might pair with a lighter red wine.

DRINKING WINDOW

Ready to drink upon release, Autunno will continue to drink well over the next two to four years, as the varietals will continue to meld together beautifully.

