



2016 VERMENTINO, SANTA YNEZ VALLEY

THE CRAFT

VINEYARDS :

Sogno del Fiore, Walker Vineyard, Brick Barn Vineyard

FERMENTATION : 100% Native Yeast

AGING : 7 months

BARREL : Neutral French Oak

BOTTLED : May 2017

ALCOHOL : 13.0%

PRODUCTION : 463 cases

SRP : \$28/bottle

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.

We were honored to have last year's vintage served at a White House State Dinner. As the wine sold out quickly, the release of our 2016 vintage has been eagerly anticipated...it's here!

TASTING NOTES

A straw-like color with subtle flecks of gold invites a swirl, which unleashes aromatics of honeysuckle, bright Fuji apple and tropical fruit. On the palate, flavors of firm white peach followed by honeydew with a creamy viscosity without being heavy. Subtle citrus notes of Key lime linger on the palate.

FOOD PAIRINGS

The brinness, 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, best enjoyed upon release and over the next 24 months.

