

2014 à la carte White | *California*

Vineyards- Sourced from two excellent vineyards in different California AVAs. The Roussane and Marsanne comes from tiny, family owned Romano Vineyard in the Sonoma Valley. The Verdelho is grown in the Contra Costa Delta of the Central Coast by third generation farmer, Tom Morgan.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation- Whole cluster pressed to tank and cold settled overnight then racked off heavy solids to barrels. We try to retain the perfect amount of solids for mouthfeel and complexity but not too much or the wine will be reduced. Allowed to ferment with indigenous yeast to dryness, malolactic fermentation was arrested to preserve acidity and brightness.



Harvest Date: August 6th - September 27th, 2014

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: Aged for 6 months in neutral White barrels.

Bottling: July 2014

Sensory Notes: A beautiful, pale-gold blend, honeysuckle, melon rind and orange blossom on the nose are followed with flavors of honeycomb, stone fruit and orange zest on the finish. Bright, tight and ready for summer!

Final Technical Information:

pH: 3.42 **TA:** .68 g/100ml **Alc:** 12.8%

Available Formats: 750ml

Suggested Retail Price: \$15.00

Varietals- Roussane 40%
Verdelho 40%
Marsanne 20%