



2018 Vermentino

Appellation:	Carneros, Napa Valley
Varietals:	100% Vermentino
Harvested:	September 9, 2017
Cooperage:	5 months in 100% Neutral French Oak barrels
Alcohol:	13.1%
Bottled:	January 29, 2019
Released:	May 1, 2019
Cases Produced:	70 cases

We hand-picked Vermentino from the Mahoney vineyards in Carneros Napa Valley, the San Pablo Bay-adjacent southerly district spanning both Napa and Sonoma counties, on September 8, 2018.

FERMENTATION AND AGING:

After whole-cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with VL1 yeast. Fermentation ensued and remained temperature-controlled for approximately three weeks at 50 degrees until Brix reading dropped to 1.5 degrees. At this point, the fermenting wine was transferred to 60-gallon, four to five-year old barrels for fermentation, where it remained on the lees and stirred every two weeks while it aged for five months. The wine did not go through malolactic conversion

CHARACTERISTICS:

Our lightest white wine shows barely a hint of color in the glass. Lightly touched with 100% neutral French oak barrels for aging (6 months), Lars and Nils have produced a spectacular white wine finding a cult following at wine bars and restaurants around California and beyond. Its aromas are a complex mashup of flowers+fruits+summer winds, but on the palate its straightforward dry style and smooth finish make it a perfect anytime sipper. Pair with crudité and light bites, picnics, brunches and have plenty on supply for cocktail time. Pair with blonde pizza, sushi, Indian tikka masalas, roast, crispy skin chicken breasts.