

RUSSELL JOYCE WINES
VERMENTINO
2021

TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	CEDAR LANE		
BRIX	22.5	PH	3.3
ALCOHOL	13 %		
PRODUCTION	300 cases (12x750ML)		
UPC	8 95627 00231 1		

PLACE

The fruit was harvested from the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for growing Vermentino.

WINEMAKING

- Hand-harvested and whole-cluster pressed..
- Fermented at cool temperatures for 20 days and finished bone dry.
- Aged on lees for 4 months. (Lees suspended twice during the aging process)
- Gently crossflow filtered prior to bottling.
- Bottled with 15ppm free SO2

AROMA *white peach, orange peel, lemongrass, white blossom, marzipan, green olive*

PALATE *white nectarine, lime zest, cucumber-mint water, sea salt, wet river rocks*

This fresh, light bodied white wine falls somewhere between an Albariño and Sauvignon Blanc, though perhaps more complex and serious than both.. The particularly dry palate is saline and bright, all but insisting to be paired with food-like tacos or seafood-while the pronounced nose has the power to transport you to a place of sunshine and leisure.

