

RUSSELL & JOYCE

VERMENTINO

2022

TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	CEDAR LANE		
BRIX	21.5	PH	3.3
ALCOHOL	12.5 %		
PRODUCTION	200 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

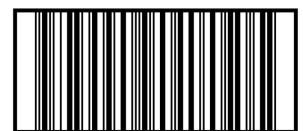
- Hand-harvested and whole-cluster pressed..
- Fermented at cool temperatures in stainless steel tank for 20 days & finished bone dry.
- Aged on lees for 4 months.
- Gently crossflow filtered prior to bottling.
- 15ppm free SO2 was added only prior to bottling to preserve freshness.

AROMA *white peach, watermelon rind, marzipan, cheese curd, spring flowers*

PALATE *salted green apple, green olive, quick pickles, artichoke, daisies*

Dry, savory and complex. Almonds and florals stand out on the nose and lead into salty and savory flavors of green olive and salted apple.

CASE UPC :



10895627002318