

TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	CEDAR LANE		
BRIX	21.5	PH	3.21
ALCOHOL	12.5 %		
PRODUCTION	208 cases (12x750ML)		
UPC	8 95627 00231 1		



PLACE

The fruit for this wine was grown just down the road from our winery at the Cedar Lane vineyard in 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 allows the grapes to spend more time on the vine building flavor and complexity. Extremely well drained rocky alluvial soil are the base for creating wines with freshness and minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect condition for growing Vermentino.

WINEMAKING

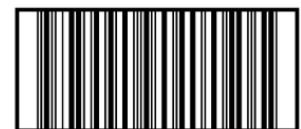
- Hand-harvested and whole-cluster pressed..
- Fermented at cool temperatures with ambient yeast in stainless steel tank for 20 days & finished bone dry.
- Arrested malolactic. Aged on lees for 4 months.
- Gently crossflow filtered prior to bottling.
- 15ppm free SO2 was added only prior to bottling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

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

PALATE *salted green apple, grapefruit, lemon grass, river rock, oyster shell*

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