

AROMA

key lime, lemongrass, graham cracker

FLAVOR

lemon bar, white tea, saline

FOOD PAIRINGS

scallop crudo, ono tacos, chicken picata

VINIFICATION

4.8 tons hand-harvested and sorted on Sept. 5. Berries were "broken" before being pressed. Fermented with wild yeast in neutral oak casks. A slow, naturally occurring malolactic fermentation completed. Aged on lees for 12 mos (no battonage) then settled in stainless steel for 3 months. Cross-flow filtered prior to bottling.

SITE

A southwest facing, hillside vineyard tucked into an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Soil type is a deep alluvial fan of sand and calcareous marine deposits with excellent drainage. Reliable morning fog results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration and very even ripening.

NOTES

The 2017 vintage marks our 6th year at La Marisma vineyard. Each year has been marked, sometimes profoundly so, by the weather. This is a high pressure zone, sitting just 4 miles from the cold Monterey Bay. There are issues at flowering, long spells of dewy mornings and shady afternoons, botrytis, and sometime a race just to get the fruit ripe. So why go through all the hassle? Well, as is often the case with wines grown in difficult places—the proof is in the pudding. All of the record heat that challenged us in Sonoma County barely registered in Aptos-Corralitos. On the 100°+ days in Healdsburg, Aptos just made it to 80°. It's conventional wisdom that the colder growing regions truly shine in warmer years. And 2017 was a special year down in Santa Cruz. This "La Ma" is a sexy beast with a wild bouquet of key lime, lemongrass, white miso and piña rinds. It is flavor-dense too, with passionfruit, just-ripe stone fruit, white tea, and savory lemon curd...but has its signature blade of ocean-born acidity to keep you coming back for more. And there is always a saline note in the wine. Saline for daaaays. Oysters anyone...?

DETAILS

Vineyards: La Marisma	Total acidity: 7.5 g/L
Appellations: Santa Cruz Mountains	Residual sugar: 0.9 g/L
County: Santa Cruz	Alcohol: 13.5%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 609 cases	Clones: Dijon 95 + 96
Anticipated maturity: 2019-2024	Harvest date: 9/5/2017
pH: 3.26	Bottling date: 2/5/2019
Brix: 21.7	

