

## AROMA

kiwi, cilantro, beeswax

## FLAVOR

peach fuzz, lemon bars, white tea

## FOOD PAIRINGS

yellowtail sashimi, latke w/ crème fraiche, spring pea pappardelle

## VINIFICATION

1 ton Sauvignon Blanc and .6 tons Sémillon harvested Sept. 28; .4 tons Chardonnay harvested Sept. 13. SB and Sémillon co-fermented in neutral French oak barrels and Chardonnay in tank, with malolactic fermentation completing naturally. Aged for 7 months in barrel/tank and a further two months in barrel after racking. A gentle cross-flow filtering was performed prior to bottling.

## SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc and Sémillon vines were planted in 1945. The Wente Chardonnay was planted in the early 70's. All of the vines are head-trained and dry-farmed organically, on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by husband/wife duo Denise and Athan Poulos.

## NOTES

We've always loved the blended whites from great European soils. Vintage Tunina, Chateau Carbonnieux, and the far out wines from Marcel Deiss all come to mind. These noble wines share a common belief which is that their unique terroirs are best expressed by blending several varieties--a notion that contrasts the Burgundian adherence to varietal wine. This Old Vine White from the Lolonis Vineyard in Redwood Valley was inspired by these wines and was driven forward by our curiosity about what would happen if we blended up the oldest living SB and Semillon in North America with some old vine Chardonnay from a proximate block. To achieve maximum harmony we picked it all on one day and co-fermented it in neutral oak. The resulting wine, our first ever attempt, surpassed expectations. Going to be fun to watch this wine evolve in bottle.

## DETAILS

Vineyards: Lolonis	pH: 3.29
County: Redwood Valley	Brix: 22.8°
County: Mendocino	Total acidity: 6.9 g/l
Winemaker: Drew Huffine	Residual sugar: 0.8 g/l
Production: 137 cases	Alcohol: 13.5%
Anticipated maturity: 2020-2024	Yield: 2-3 T/acre
	Clones: FPS 01, unknown, old Wente
	Harvest dates: 9/13, 9/28
	Bottling date: 7/23/19

