



specs

grape: 100% verdejo

vineyard: heringer (clarksburg) **harvested**: september 7th, 2018

harvest brix: 21.8

primary fermentation: 19 days

bottle fermentation: 63 days (champenoise) **aged:** 10-months (6 stainless steel | 4 bottle)

alcohol: 12.2%

bottled: march 11th, 2019 released: january 18th, 2020

produced: 83 cases

notes

this just might be one of the more unusual espressions of verdejo out there. citrus, stone fruit and green apple are framed by the texture created from the traditional champenoise method. the finish highlights the bright acidity and minerality that make verdejo so freakin' cool.

about

we are a family-owned, craft winery committed to making small-lot wines from the best vineyards we can find in lodi, clarksburg and the sierra foothils. in a lot of ways, that's kind of our mission statement...and one that we are absolutely, fundamentally passionate about.