



Varietal Composition:
100% Vermentino

Vineyards:
Catherine's Vineyard

Harvest Date:
September 15, 2009

Aging Regimen:
6 Months in neutral oak
and stainless steel

Cases Produced:
190

Final Analysis:
TA .41
pH 3.60
ALC 13.5%



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2009 VERMENTINO, VOLUPTUOUS PASO ROBLES APPELLATION

THIS FIRST YEAR RELEASE HAS LOTS OF CURVES WITH A LIVELY FRAGRANT BLEND OF PINEAPPLE, RIPE BANANA AND PEAR AROMAS. INVITING TROPICAL FRUIT FLAVORS DRAW YOU INTO THIS WELL-BALANCED WINE. A CREAMY RICHNESS AND HARMONIOUS TEXTURE END WITH LINGERING ACIDITY ON A GENTLE FINISH.

THE VINEYARD – THE 2009 VERMENTINO IS FROM CATHERINE'S VINEYARD. IT IS A SMALL SUSTAINABLY FARMED FAMILY OWNED VINEYARD BETWEEN PASO ROBLES AND CRESTON. THE VINEYARD'S WARM MICROCLIMATE IS MODERATED BY PREVAILING BREEZES FROM THE TEMPLETON GAP, A NOTCH IN THE COASTAL MOUNTAINS. THE RESULT IS A LONG COOL GROWING PERIOD THAT ALLOWS THE GRAPE TO DEVELOP CHARACTER.

WINEMAKING – THE GRAPES WERE PICKED AT 22.2 BRIX AND WHOLE CLUSTER PRESSED. THE JUICE WAS COLD SETTLED OVERNIGHT THEN FERMENTED THREE DIFFERENT WAYS; CEMENT TANK, STAINLESS STEEL AND NEUTRAL OAK BARRELS.

FOOD PAIRING – AN EXCELLENT MATCH FOR TAPENADES, ANTIPASTO, STRONG SEAFOOD DISHES, FRENCH ONION SOUP, RIGATONI WITH SAUSAGES, PAELLA AND FLAVORFUL SALADS.

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