



2020 WHITE WINE

Varietals

50% Viognier , 50% Chardonnay

Vineyard

Russell Family Vineyard
Paso Robles Willow Creek District
California

Soil

Limestone

Vinification

The grapes were hand-picked and left on the skins for 16 hours at 40 degrees, then lightly pressed to barrel. The wine underwent barrel fermentation and 100% malolactic fermentation, Sur-lie aging with weekly bâtonnage.

Aging

Aged for 12 months , sur-lie, in close-to-neutral large format Demi-Muid (600L) barrels.

Technical Info

Alcohol 14.3%

pH: 3.8

RS: 0

Cases Produced

300

Notes

This is definitely a red wine drinker s white wine! This Viognier /Chardonnay blend is extremely full-bodied due to oak aging and malolactic fermentation. It has a very smooth, soft mouth-feel with low acid and little to no “bite.” We made this wine to be the ultimate porch pounder - something simple and yummy that can be enjoyed super - chilled on a hot summer day.