



Vermentino

2015 + HUERHUERO + PASO ROBLES

The fruit for this wine originated from our estate Huerhuero Vineyard located in the rolling hills of Paso Robles. Planted as a trial, we soon discovered that this Italian grape variety responded extremely well to our terroir and wanted to give it its own showcase. The grapes were harvested at night in an effort to preserve the fruit's fresh flavors. After pressing at the winery, the juice was fermented both in small stainless steel tanks to maintain freshness as well as in neutral French oak barrels. The wine was aged sur lie for four months in these vessels to enhance the complexity and its characteristically rich mouthfeel.

Tasting Notes

COLOR: Light straw

AROMA: Ripe pear and honeydew melon with hints of green apple

Medium-bodied with flavors of honeydew melon that unfold into a rich finish

Recommendations

Serve at $50^{\circ} - 54^{\circ}$ F

Enjoy now through 2019

Store in dark dry place at $55^{\circ} - 65^{\circ}$ F

Pairing suggestions: Shellfish and antipasti dishes

Technical Notes

HARVEST DATE BRIX° VINEYARD VARIETY

100% Huerhuero Vermentino 09.11.15 25.4

AGING: Stainless steel and neutral French oak barrels

02.25.16 BOTTLING DATE: 05.20.16 RELEASE DATE: CASES PRODUCED: 265 ALCOHOL: 14.5% PH: 3.40

6.5 g/L TOTAL ACIDITY: RESIDUAL SUGAR: Dry

Kevin Willenborg, Winemaker A rich and expressive white wine