

2011 VERMENTINO – HUERHUERO

The fruit for this wine came 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 hand harvested at night in an effort to preserve the fruit's fresh flavors. After pressing at the winery, the juice was moved into stainless steel tanks where half was warm fermented at 65°F and the other half cold fermented at 55°F for 15 to 17 days. Once dry, the warm fermented part was then transferred to neutral French oak barrels where it was aged for four months. The cold fermented part remained in tank to age.

TASTING NOTES

Color: Light straw

Aroma: Ripe pear, cantaloupe and citrus

Taste: Rich and intense with notes of tangerine and a persistent bouquet

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2016

Store in dark dry place at 55° – 65° F

Pairing suggestions: : Shell fish, antipasti dishes

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
09.30.11	24.6	Huerhuero	Vermentino 100%

Aging: 50% in stainless steel tanks and 50% in French oak barrels for four months

Bottling date: 03.12.12

Release date: 04.07.12

Cases produced: 240

Alcohol: 14.1%

pH: 3.35

Total acidity: 7.4 g/L

Residual Sugar: Dry



Our first Vermentino release; specially bottled for our Signature Club members and Tasting Room guests.