Vermentino

2016 • HUERHUERO • PASO ROBLES

The fruit for this wine is hand selected from our estate Huerhuero Vineyard located in the rolling hills of Paso Robles. Planted as a trial, we soon discovered that this Italian variety responded extremely well to our local terroir and wanted to give it its own showcase. The grapes were harvested at night to preserve the fruit’s fresh flavors. Fermented both in small stainless steel tanks and 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. A balanced, food-friendly white wine.

Tasting Notes
COLOR: Light straw
AROMA: Honeydew melon with hints of pear and green apple
TASTE: Medium-bodied with flavors of honeydew that unfold into a creamy finish

Recommendations
Serve at 50° – 54° F
Enjoy now through 2021
Store in dark dry place at 55° – 65° F
Pairing suggestions: Shellfish, scallop salad and antipasto dishes

Technical Notes

<table>
<thead>
<tr>
<th>HARVEST DATE</th>
<th>BRIX⁰</th>
<th>VINEYARD</th>
<th>VARIETY</th>
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<td>25.7</td>
<td>Huerhuero</td>
<td>Vermentino</td>
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AGING: Stainless steel and neutral French oak barrels
BOTTLING DATE: 02.17.17
RELEASE DATE: 05.19.17
ALCOHOL: 14.5%
P.H: 3.43
TOTAL ACIDITY: 5.6 g/L
RESIDUAL SUGAR: Dry

Kevin Willenborg, Winemaker
A rich textured white wine from Paso Robles

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