Vermentino

2017 † HUERHUERO VINEYARD † 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 apple
TASTE: Medium-bodied with moderate acidity, melon flavors and soft creamy finish

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.11.17</td>
<td>22.2</td>
<td>Huerhuero</td>
<td>Vermentino</td>
<td>100%</td>
</tr>
</tbody>
</table>

AGING: Stainless steel and neutral French oak barrels
BOTTLING DATE: 01.18.18
RELEASE DATE: 05.25.18
CASES PRODUCED: 384
ALCOHOL: 13.5%
PH: 3.34
TOTAL ACIDITY: 5.9 g/L
RESIDUAL SUGAR: Dry (less than 0.2%)