**Verdejo**

2018 • HUERHUERO VINEYARD • PASO ROBLES

Most commonly associated with the Rueda region of Spain, this refreshing white variety produces an expressively aromatic wine with lively natural acidity.

Our Verdejo grapes are grown in our estate Huerhuero Vineyard where gravelly calcareous subsoils moderate vine yields, contributing to flavor intensity. During the warm summer growing season, cooler temperatures are ushered in each evening via marine-influenced breezes drawn inland through the Templeton Gap.

The grapes for this vintage were handpicked during the cool early morning hours to help retain Verdejo's delicate vibrancy. After cold settling for 48 hours, the juice was carefully racked and fermented in small stainless steel tanks to retain purity of fruit characters. Four months sur lie aging followed, enhancing mouthfeel prior to bottling.

**Tasting Notes**

**COLOR:** Light straw  
**AROMA:** Guava and honeydew melon with hints of pineapple, lime and passion fruit  
**TASTE:** Light to medium-bodied with lively acidity and a quenching finish

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.26.18</td>
<td>23.4</td>
<td>Huerhuero</td>
<td>Verdejo</td>
<td>100%</td>
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</tbody>
</table>

**AGING:** Stainless steel  
**BOTTLING DATE:** 02.14.19  
**RELEASE DATE:** April 2019  
**CASES PRODUCED:** 344  
**ALCOHOL:** 14.5%  
**pH:** 3.27  
**TOTAL ACIDITY:** 5.5 g/L  
**RESIDUAL SUGAR:** Dry (less than 0.2%)