

2012 VERMENTINO – HUERHUERO

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 hand harvested at night in an effort to preserve the fruit's fresh flavors. After pressing at the winery, the juice was fermented in both 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 characteristic rich mouthfeel.

TASTING NOTES

Color: Light straw

Aroma: Ripe pear, melon and citrus

Taste: Rich and creamy; intense notes of tangerine unfold into 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
09.25.12	25.6	Huerhuero	Vermentino 100%

Aging: Stainless steel tanks and French oak barrels for four months

Bottling date: 02.21.13

Release date: 05.17.13

Cases produced: 714

Alcohol: 14.9%

pH: 3.56

Total acidity: 5.7 g/L

Residual Sugar: Dry



Kevin Willenborg, Winemaker
A rich and expressive white wine