

## 2013 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 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 to maintain freshness 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.

### TASTING NOTES

**Color:** Light straw

**Aroma:** Ripe pear and honeydew melon with floral notes

**Taste:** Full-bodied with intense notes of honeydew melon that unfold into a floral finish

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

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

Pairing suggestions: Shellfish and antipasti dishes

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Variety	
09.21.13	23.9	Huerhuero	Vermentino	100%

**Aging:** Stainless steel and neutral French oak barrels

**Bottling date:** 03.05.14

**Release date:** 04.04.14

**Cases produced:** 213

**Alcohol:** 14.7%

**pH:** 3.51

**Total acidity:** 4.9 g/L

**Residual Sugar:** Dry



*Kevin Willenborg*

Kevin Willenborg, Winemaker  
A rich and expressive white wine