



Varietal Composition

100% Bourboulenc

Appellation | Sub-Appellation | Vineyard

Lodi | Mokelumne River | Acquiesce

Certification

LODI RULES

Alc	13.5%	pH	3.52
		RS	0.0%

Harvested	Bottled	Produced
Sept 2019	March 2020	353 cases

2019 Bourboulenc

Awards

GOLD MEDAL

2021 San Francisco Chronicle Wine Competition

Profile

We are the first winery in the U.S. to release this varietal that has been grown in France for hundreds of years. A rush of sweet clementines, beeswax, and just perfectly ripened mangoes and apricots on the nose. The tropical fruits on the entry morph magically into a leanness of stone fruits mid-palate, finishing with gripping river stone minerality.

Vineyard

The impact of terroir cannot be overstated. The Mokelumne river soils, the topography, seasonal climate, including cool breezy summer evenings provide the river stone minerality, citrus, tropical fruit and blossom notes on the nose and palate. We Acquiesce to these beautiful forces with as little interference as possible.

Winemaking

All of our grapes are estate grown, hand-picked and immediately pressed as whole clusters to capture their fresh, flavorful character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

Pairing

We find this wine pairs well with fish (a natural with bouillabaisse!) and even shines with spicy foods.

Retail USD

28 / bottle (750 mL)