



Varietal Composition
100% Roussanne

Appellation | Sub-Appellation | Vineyard
Lodi | Mokelumne River | Estate

Certification
LODI RULES

Alc	13.5%	pH	3.67
		RS	0%

Harvested	Bottled	Produced
Aug 2020	March 2021	338 cases

2020 Roussanne

Awards

BEST OF CLASS

2022 San Francisco Chronicle Wine Competition

Profile

This wine has the most diverse characteristics of all of our varietals. The mouth is juicy yet still restrained, with flavors of apricots and cream. The finish is mineral, with almond, pear, floral and even some honey notes. It stands up to rich shellfish, salmon, spicy foods and garlic stir-fries. A must with foie gras!

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 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

Great with rich shellfish, salmon, spicy foods and garlic stir-fries. A must with foie gras!

Retail USD

36 / bottle (750 mL)