



Varietal Composition
100% Roussanne

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 0.5 g/L
- TA 6 g/L
- pH 3.66
- Harvest 8/18/21
- Bottled 4/13/22
- Cases 364

2021 Roussanne

Silver 2023 SF Chronicle Wine Competition

2022 Sunset International Wine Competition

Profile

This wine is teeming with complexity. Aromas of green tea with a dollop of honey, cantaloupe, kiwi, and almond. A rich, seamless palate includes violet confit, custard, asian pear, and apricot. This is our biggest wine in the lineup.

Vineyard

We have 2 acres planted to Roussanne, our resident princess varietal. Prone to rot, shatter, and uneven ripening, Roussanne keeps us busy during the growing season, to say the least. Our East to West row orientation utilizes the Delta breeze, providing crucial airflow that keeps rot at bay. We also employ a special leafing technique that opens up cluster architecture, enhancing the breeze effect, alongside its many other benefits.

Winemaking

Thankfully, Roussanne is more forgiving in the winery, making it the most rewarding in our eyes. Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity that provides vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Sur lie aging in tank until bottling aides texture formation.

Pairing

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

Retail USD

\$38 / bottle (750 mL)