



Varietal Composition
100% Clairette Blanche

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

Certification
LODI RULES

Alc	13.5%	pH	3.58
		RS	0%

Harvested	Bottled	Produced
Sept 2020	March 2021	260 cases

2020 Clairette Blanche

Awards

SILVER Medal

2021 American Wine Society Wine Competition

Profile

Complex aromas of white floral, spiced persimmon, and sweet almond, bring a surprise attack on the senses of figs, ginger, allspice and dried apricots. A spicy flash of natural acidity prolong the gorgeous and satisfying tasting experience in this rare single varietal wine.

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

Very rare varietal in California, this grape has been grown in France since the 1500's. 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

Great with Vietnamese spring rolls, grilled sardines, shellfish and a myriad of cheeses.

Retail USD

30 / bottle (750 mL)