



## 2020 Ingénue

### *Awards*

**GOLD**

2021 American Wine Society Wine Competition

### **Profile**

Delicate aroma of white flowers, freesia, mandarin and sage give way to an explosion of white lily, narcissus and bergamot on the palate. Medium-full body finishing with mineral and citrus notes.

### **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**

We enjoy this wine gruyere grilled cheese, tomato tart, pork belly, goat cheese and so much more.

### **Retail USD**

34 / bottle (750 mL)

### **Varietal Composition**

Grenache Blanc, Clairette Blanche, Bourboulenc  
Picpoul Blanc

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

**Certification**  
LODI RULES

Alc	13.0%	pH	3.45
TA	4.80	RS	0.0%

**Harvested | Bottled | Produced**  
Sept 2020 March 2021 340 cases