



Varietal Composition
100% Bourboulenc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 0.5 g/L
- TA 5.3 g/L
- pH 3.32
- **Harvest** 9/8/21
- **Bottled** 4/13/22
- **Cases** 204

2021 Bourboulenc

Gold 2022 International Women's Wine Competition, 93 pts

Gold 2022 Orange County Wine Competition, 91 pts

Profile

Our Bourboulenc covers a lot of aromatic ground with wafting aromas of mango, honeycomb, flower petal, and beeswax. The palate is weighted with a strong acid backbone showing stonefruit and feijoa. This rare wine finishes soft with lingering flavors on the back palate.

Vineyard

We were the first winery in the U.S. to plant Bourboulenc in 2016. Our 1 acre block produces large, loose clusters that lower disease pressures. It has been grown in southern France for centuries where it has thrived in their Mediterranean climate. This late maturing variety maintains its acidity throughout the growing season, even during hot spells.

Winemaking

We let Bourboulenc strut its stuff in the winery. In other words, it requires very little babysitting and its end game always impresses. 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

We find that it pairs well with fish, a natural with bouillabaisse, and even shines with spicy foods.

Retail USD

\$34 / bottle (750 mL)