



Varietal Composition
100% Bourboulenc

<u>AVA</u>	<u>Sub-AVA</u>	<u>Vineyard</u>
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 0.1 g/L
- TA 5 g/L
- pH 3.33
- **Harvest** 9/7/22
- **Bottled** 3/7/23
- **Cases** 381

2022 Bourboulenc

Gold 2024 San Francisco Chronicle Wine Competition

Profile

Our Bourboulenc covers a lot of aromatic ground with wafting aromas of cantaloupe, briny citrus, sweet florals, and beeswax. This vintage provided a fuller, yet mineral driven mid-palate. This rare variety's typical acid backbone leads the way to a long, lingering finish. Depending on your preference, this wine can be drunk young or with some evolution.

Vineyard

We were the first winery in the U.S. to plant Bourboulenc in 2016. Our 1 acre block produces large, loose clusters that lowers disease pressure. It has been grown in southern France for centuries where it has thrived in their Mediterranean climate, making it a natural fit for Lodi. This late maturing variety maintains its acidity throughout the growing season, even during hot spells like we saw this year. This was our last pick of the season!

Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity providing vibrancy to the finished wine. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Bourboulenc requires very little attention in the winery and fermentation took 20 days to reach dryness. 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

\$36.50 / bottle (750 mL)