



### Varietal Composition

35% Clairette, 35% Grenache Blanc, 20% Bourboulenc,  
10% Picpoul

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 0.5 g/L
- TA 5.4 g/L
- pH 3.32
- Harvest 9/5,  
8/23, 9/7, 8/29
- Bottled 3/8/23
- Cases 271

## 2022 Ingénue

*Gold* 2024 CA State Fair Wine Competition, 95 pts

### Profile

This is our lean, mean, texture machine. A beautiful complex nose of lemon peel, chamomile tea, almond, and fennel with a subtle floral undertone. This year feels more savory than past vintages. The palate is textured and briny with a lovely acid backbone that follows all the way to the finish line.

### Vineyard

This is all estate fruit located in the Mokelumne River AVA of the Lodi Appellation. Our grape clones are Tablas Creek cuttings from the famed Château de Beaucastel Winery in the Châteauneuf-du-Pape AOC. Our climate is very similar to that of the Southern Rhône with cool nighttime Delta breezes whipping through the nearby Mokelumne River. This allows us to retain an excellent balance of acidity and fruit characteristics.

### Winemaking

All of our grapes are hand-picked and immediately whole cluster pressed to capture their fresh, flavorful character. We harvest early in the morning to capture natural acidity, providing vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to highlight the pure fruit expressions. Blended post-fermentation, this wine is then sur lie aged in tank with periodic stirring until bottling.

### Pairing

Gruyere grilled cheese, tomato tart, pork belly, goat cheese, and so much more.

### Retail USD

\$44 / bottle (750 mL)