



Varietal Composition
100% Roussanne

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

Farming: LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 1.5 g/L
- TA 5 g/L
- pH 3.73
- **Harvest** 8/26/22
- **Bottled** 3/8/23
- **Cases** 606

2022 Roussanne

New Release!

Profile

This wine is teeming with complexity. Aromas of cantaloupe, chamomile tea, fresh rain on asphalt at recess, salty air, a touch of petrichor, and honey milk. A rich, seamless palate with briny thyme characteristics, a white Smartie chalkiness, and a marshmallow-y plush texture that prelude a velvety soft finish. Our tasting room staff described this wine as "vibin' cool delta breezes and sunshine".

Vineyard

We have 2 acres planted to Roussanne, our resident princess varietal. Prone to rot, shatter, and uneven ripening, Roussanne keeps us busy during the growing season, to say the least. Our East to West row orientation utilizes the Delta breeze, providing crucial airflow that keeps rot at bay. We also employ a special leafing technique that opens up cluster architecture, enhancing the breeze effect, alongside its many other benefits.

Winemaking

Thankfully, Roussanne is more forgiving in the winery, making it the most rewarding in our eyes. 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

Great with rich shellfish, salmon, spicy foods, and garlic stir-fries. A must with foie gras!

Retail USD

\$40.50 / bottle (750 mL)