



Varietal Composition

Roussanne

AVA	Sub-AVA	Vineyard
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

Double Gold Best of Region - 98pts 2024 CA State Fair Wine Competition, 2025 San Francisco Chronicle Wine Competition, 2025 American Fine Wine Competition (95 pts)

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 plush texture that preludes a velvety soft finish. The age-ability meter is high for this vintage.

Vineyard

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

Winemaking

Thankfully, Roussanne is more forgiving in the winery. 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 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, garlic stir-fries, and won ton soup. A must with foie gras.

Retail USD

\$41 / bottle (750 mL)