



### Varietal Composition

Bourboulenc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.8 g/L
- TA 5.7 g/L
- pH 3.25
- Harvest 9/20/23
- Bottled 2/5/24
- Cases 408

## 2023 Bourboulenc

*Bronze* 2025 San Francisco Chronicle Wine Competition

*Wine Enthusiast*, 93 pts

### Profile

Our Bourboulenc brings briny cantaloupe, beeswax, white roses, ginger, and honeyed kumquat with laser focused acidity and a subtle chalky finish. Bourboulenc is consistently a staff favorite. 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. It has been grown in southern France's Mediterranean climate for centuries, making it a natural fit in Lodi. This late maturing variety is great at maintaining its acidity throughout the growing season. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

### 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 stainless steel tanks to preserve the 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, potato chips, and even shines with spicy foods.

### Retail USD

\$37 / bottle (750 mL)