



### Varietal Composition

Clairette Blanche

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 1.3 g/L
- TA 6.1 g/L
- pH 3.36
- **Harvest** 9/15/23
- **Bottled** 2/5/24
- **Cases** 220

## 2023 Clairette Blanche

*Bronze* 2025 San Francisco Chronicle Wine Competition

*Wine Enthusiast* 91 pts

### Profile

A rarity in the wine world, this single varietal Clairette Blanche is savory yet bright and packed with citrus from start to finish. Nose of salted lemon, candied tangerine, dried violet rounding out with fig and ripe melon. The palate is textural and focused with stone fruit and almond.

### Vineyard

With 1 acre planted in 2015, Clairette has distinct ovoid shaped berries that make it easy to ID in the field. This late ripening variety produces loose clusters, making it less susceptible to disease pressures. Native to southern France's Mediterranean climate, it naturally thrives here. 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 that provides vibrancy to the wine. While a breeze in the vineyard, Clairette demands very specific fermentation conditions, so we have to keep an eagle eye on it at this time. 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 Vietnamese spring rolls, grilled sardines, shellfish, and a myriad of cheeses.

### Retail USD

\$37 / bottle (750 mL)