



Varietal Composition

Clairette, Grenache Blanc, Bourboulenc, Picpoul

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.2 g/L
- TA 6.1 g/L
- pH 3.29
- Harvest 9/15, 9/4, 9/20, 9/8
- Bottled 2/5/24
- Cases 257

2023 Ingénue

Gold 2025 San Francisco Chronicle Wine Competition

Wine Enthusiast 92 pts

Profile

The staff nickname for this wine is the mineral machine. Rain on cement, briny key lime, honeysuckle, and flaky croissant on the nose. Floral and zippy on the palate makes this one of our favorite food pairing wines. This wine transports us to a Mediterranean seaside port.

Vineyard

This is all estate fruit located in the Mokelumne River AVA in Lodi. Our Mediterranean climate is similar to the Southern Rhône; with cool nighttime Delta breezes whipping through the nearby Mokelumne River to counter the warm summer days. This allows us to retain an excellent balance of acidity and fruit characteristics. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

Winemaking

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

Pairing

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

Retail USD

\$44 / bottle (750 mL)