



Varietal Composition

Roussanne

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

Farming: LODI RULES Sustainable Winegrowing

- Alc 13.7%
- RS 1 g/L
- TA 5.2 g/L
- pH 3.66
- Harvest 9/6
- Bottled 2/5/24
- Cases 169

2023 Roussanne

New Release!

Profile

Aromas of cantaloupe, chamomile tea, crushed grains, and fresh florals. 2023 shows more restraint but it's beaming with floral characteristics that we didn't see in 2022, likely due to the cooler vintage. At 2 years old this wine is looking fresh as a daisy.

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. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

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)