

## **CRAFTED IN A FOOD-FRIENDLY, FOCUSED STYLE** WITH MINIMAL OAK INFLUENCE

- Crisp, mineral-driven with 0% malolactic fermentation
- · A combination of 45- and 12-year-old vines
- · Hand harvested and whole-cluster pressed
- · Heritage selection Wente and Robert Young clones
- Delicious pairing for seafood and herb-roasted chicken
- Cool-climate grown, across from Petaluma Gap
- 80% barrel fermented in French oak
- 20% stainless steel fermented

