

Pinot Grigio



COMPOSITION:
100% Pinot Grigio

VINEYARD INFORMATION:

Grapes are pulled from the Clarksburg appellation spanning three counties in the Sacramento Valley. The vineyard borders the Sacramento Delta and ushers in cooling breezes from the San Francisco Bay creating the right amount of maritime influence allowing the grapes to develop depth of aromas, flavor and structure

WINEMAKING:

The grapes for this Pinot Grigio were gently harvested by hand in the cool, early morning hours to preserve their bright flavor and acidity. Upon arrival at the winery, the fruit was handled with the utmost care and gently pressed to minimize the extraction of unwanted astringency and color from the skin and seeds. The clean juice, bursting with Pinot Grigio essence, was immediately fermented in stainless steel tanks at low temperatures to develop the variety's bright clean fruit character.



Moscato



COMPOSITION:
100% Muscat of Alexandria

VINEYARD INFORMATION:

Handpicked from the Artois Vineyard in Northern Sacramento Valley. A combination of well-drained, sandy soil and steep hillside plantings stresses the vines just enough to ensure a light crop of ripe, intensely perfumed fruit.

WINEMAKING:

Grapes are destemmed and crushed into stainless steel tanks and left overnight before pressing. This "cap and drain" method allows for extended skin contact resulting in increased varietal intensity, 70% of the juice is inoculated with yeast. The rest is left unfermented at cool temperatures, then blended back in creating a bright, clean, balanced wine.

Aromas of honey, white peach, honeysuckle, pineapple and lemon zest on the nose. Vibrant flavors of Meyer lemon, pineapple, anise and generous viscosity are showcased on the palate.

EMILY HAINES
WINEMAKER

