



Apothic® 2015 White

Apothic is a true original. Named for the mysterious place, Apothea, where vintners stored their most coveted concoctions in 13th century Europe, Apothic blends fuse Old World intrigue with modern sophistication. Winemaker Debbie Juergenson lets the character and flavor of each varietal guide the shape of her wines. In addition to Apothic Red, Apothic White, Apothic Dark and Apothic Crush, the brand also offers a selection of limited release blends.

About the Wine:

Apothic White blends Chardonnay, Riesling and Pinot Grigio to create a lively, medium-bodied wine with layers of vibrant flavor. Riesling lends the wine its floral notes and energizing acidity while Chardonnay adds texture and body. Finally, Pinot Grigio contributes refreshing flavors of juicy pineapple, peach, pear and apricot. Together they are an invigorating balance of flavors and freshness that wrap with a crisp, balanced finish.

Viticulture Notes:

The 2015 growing season was another ideal year with an early spring, steady moderate temperatures through the summer and a dry, early harvest. The steady climate allowed the vines and fruit to grow evenly with extensive hang time to ripen perfectly. That gave us vibrant fruit with rich, complex flavors.

Winemaking Notes:

The grapes for Apothic White were harvested at night and fermentation occurred at cool temperatures to retain each variety's natural flavors. All the floral varietals were fermented 100% in stainless steel tanks to preserve delicate aromas of peach, pear and tropical fruit. A small portion of the wine underwent malolactic fermentation to add just enough smoothness to the mouthfeel while still maintaining the firm backbone of acidity. The Chardonnay received some oak aging to enhance the delicate fruit flavors and to develop subtle vanilla and toasted oak notes.

Varietal Content:	Chardonnay, Riesling, Pinot Grigio
Varietal Origin:	California
Alcohol Content:	12.0%
Titrateable Acidity:	0.50g/100ml
Residual Sugar:	1.80g/100ml
pH:	3.56

