



## **2021 Clarksburg Falanghina, Lost Slough Vineyard**

100% Falanghina. We mostly eat a Mediterranean diet, with lots of fish, olives and nuts, grilled summer veggies like eggplant and zucchini, and we are always craving dry and salty white wines to wash down all of that healthy backyard food. This Falanghina will make you feel the salt spray of the Mediterranean ocean, refreshing and lip-smacking.

To preserve the fresh and crunchy character and keep the alcohol moderate, the grapes were harvested very early, on August 7, and pressed whole cluster. The juice was fermented in a small tank with no temperature control which allowed it to warm up during fermentation and drive off some of the simple fruity flavors and uncover the more stony, mineral nature that is so good with food. We allowed the wine to go through full ML to balance the high acidity and become even drier and less fruity. It was aged in old barrels with no racking, stirring, or fining.

If you love salty seafood whites, this is your wine.

Only native yeasts were used in the fermentation. The pH is 3.34, the TA is 7.79 g/l, and the alcohol is 13.0%. 233 cases produced.

### **The Vineyard:**

The Lost Slough Vineyard is planted below sea level on the black peat soils of the California Delta, where the entire interior of California drains out into the San Francisco Bay. Farmland here is surrounded by miles of levees that hold back the tidal river water. The Lost Slough Vineyard is in the heart of the Clarksburg AVA in Yolo County. It is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit at low sugar levels, keeping the alcohol moderate and the flavors vivid and intense without any heaviness in the wines. The vines are farmed organically for us.