



2023 St. Helena Scheurebe

Our friend Scott Schultz of Jolie Laide called Steve with a proposition: he had discovered an old vine Scheurebe vineyard in St. Helena (planted in the early 70s), farmed organically, and could take half the fruit if we could take the other half. It would be the last harvest before the vineyard was removed. The answer was immediately "yes," then Steve hung up and googled "Scheurebe" to find out what the variety was.

It turns out that the variety is a relative of Riesling, created in Germany in the early 20th century by professor Sheure, as an adaptable and highly aromatic grape. The wines are lower in acid than Riesling and earlier ripening. The aromatics can be incredible, explosive, and exotic.

We harvested the grapes very early (19 brix) to capture the quickly diminishing acidity, and whole-cluster pressed the fruit similar to how one would press Champagne. After settling in tank for 24 hours, we tasted the juice, and it was already so aromatic that we decided to ferment in tank rather than in barrel. This allowed us to ferment more warmly (low 80s) to allow the fermentation to blow off some of the tropical character and release more of the underlying minerality. For us, winemaking is all about balance, there is no recipe. To keep the wine bright and zesty we moved the wine to stainless steel barrels, and blocked Malo-lactic fermentation.

The pH is 3.67, the TA is 6.6 g/l, and the alcohol is 11.5%. 260 cases produced.

The nose explodes with passion fruit and guava, followed by a light and easy mid-palate and a mineral finish, perfect for summertime.