



## **2023 Los Carneros Vermentino, Cressida Vineyard**

In our home we mostly eat a Mediterranean diet with lots of fish, olives, nuts, sauteed greens, and grilled summer veggies like eggplant and zucchini. We are always craving dry and salty white wines to compliment all of that satisfying, seasonal food. This Vermentino will make you feel the salt spray of the ocean, refreshing and lip-smacking.

Mediterranean white wines can exhibit a textural contrast between zesty acidity and broad mineral texture that stands up to intensely flavored foods like peak-season tomatoes or wood fired oven roasted fish. Weight without heaviness in a white wine. Our Vermentino has oodles of texture from the shale soil along with bright acidity from the cool Carneros climate. That interplay is what makes a white wine like this so compelling.

To preserve the fresh and crunchy character and keep the alcohol moderate, the grapes were harvested on the early side while they still had beautiful natural acidity. We then split the fruit into two separate fermentation lots. The riper portion of the vineyard was fermented on the skins to capture all the gorgeous texture, minerality, and aromatics of an orange wine. The less ripe portion of the vineyard went direct to press and was pressed whole cluster like a more traditional white wine. The juice from this second lot was fermented in neutral barrels. The lots were blended after fermentation to achieve the best of both worlds — bright acidity and textured depth.

Besides the gorgeous texture, you will find notes of ripe orchard fruit, mandarin orange, juicy lemon, along with lifting herbal notes such as tarragon or chervil. All of this is carried by a broad powerful expression of Vermentino.

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

Only native yeasts were used in the fermentation. The pH is 3.2, the TA is 7.6 g/l, and the alcohol is 13.0%. 763 cases produced.

### **The Vineyard:**

We purchased the Cressida Vineyard along with our partners Perry Tam and Laura Yip in 2022. It is planted along the spine of a ridgetop in the upper section of Los Carneros, overlooking the Bay, with the San Francisco skyline clearly visible across the water. It receives the perfect balance of warm sun and cooling Bay winds, straight off the Pacific and through the Golden Gate. The soils are shale from an ancient inland sea—the vineyard is the foot of the Mayacamas, with the Cressida Vineyard at the base and Mt. Veeder at the top. Raptors hover overhead, riding the winds thrust up as the Bay breezes meet the Cressida hillside.