2020

Skin-Fermented Vignoles

Our first vintage of skin-fermented vignoles was in 2013. This wine is an orange wine, meaning that it is made from white grapes fermented on their skins. Even though the Vignoles grapes in the vineyard look green to yellow when ripe, after fermentation the pigments turn orange. The combination of tannins and those big Vignoles acids hits the palate full on.

At harvest, our estate-grown Vignoles is handpicked, de-stemmed, and fermented in small one-ton picking bins. The ferments lasted 17 days and were punched down by hand daily. Once pressed, the wine was aged, on fine lees, in neutral French Oak for 10 months. This wine has been naturally cold stabilized. Vegan friendly.

Bright and aromatic with notes of chamomile, anise seed, orange marmalade and apricot. Lemony zip and fine tannin structure affords this wine a racy and complex finish.

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Technical Data

Harvested	September 16 @ 22.4 °
pH	3.13
Total Acidity	10.5 g/L
Residual Sugar	0.5 g/L
Alcohol	12.8 % ABV
Production	50 Cases