

2015 Overture

VINEYARD AND VINTAGE NOTES

All of the grapes for this wine were sourced locally from vineyards alongside Hwy 152 on the west side of Gilroy.

2015 was a warm year but the vineyards in this area benefit from cool evening ocean breezes blowing through the gap at Mount Madonna. This allows the fruit to retain its acidity while still fully ripening.

WINEMAKING NOTES

We keep our white wines cool, but not chilled, during fermentation. This creates fuller, rounder flavors and adds the complex tropical notes typically found in Rhone whites.

The Rousanne was aged in three ways; one third in polyethylene, one third in neutral barrels, and one third in new French oak. The oak and neutral portions were allowed to go through malolactic fermentation (MLF) naturally. The MLF was stopped in the polyethylene portion. The three Rousannes were then blended to achieve the hint of color and a bit of mouthfeel appropriate to this wine.

The Grenache blanc and Picpoul blanc were both fermented and stored in polyethylene to preserve their bright, crisp flavors and acidity. Neither was allowed to go through MLF.

WINEMAKER TASTING NOTES

It's fair to say I was influenced early in my wine life by the whites from Tablas Creek Winery in Paso Robles, especially their "Esprit de Tablas Blanc", and this is my homage to that wine.

Overture shows the floral notes and honeyed fruit characteristics typical of warmer climate Rhone varieties but is nicely balanced by good acidity and a "whisper" of French oak.

Server chilled, but enjoy how the wine changes and evolves as it warms. Enjoy with shellfish, roasted vegetables, or even an Asian stir-fry.



Varietals:	45% Rousanne, 35% Grenache blanc, 20% Picpoul blanc
Appellation:	Santa Clara Valley
Harvest Date:	September 24 th , October 13 th , & October 26 th , 2015
Alcohol:	14.3%
TA:	5.1 g/L
pH:	3.65
RS:	0.1%
Oaking:	5% new French oak for 9 months
Bottling Date:	October 12, 2016
Production:	75 cases
Aging Potential:	5 years