

2016 *Aubade*

VINEYARD AND VINTAGE NOTES

The spring of 2016 brought torrential rains that in turn led to an abundant crop of grapes for harvest in the fall. The summer was cool but sunny and we were able to harvest our white Rhone varietals with high acids and big flavors.

The fruit for this white blend came from our friends at Lion Ranch Vineyards and Winery in San Martin where they're family-farmed by hand.

WINEMAKING NOTES

All three varietals in this wine are fermented separately to achieve the best expression of their individual characters prior to blending. We choose to run our white fermentations slightly warmer than most winemakers, keeping the temperatures in the 70's. We feel this enhances the tropical notes and creates a supple mouthfeel.

We've been striving for a lighter, crisper white blend so the decision was made to back off on the Roussanne and Picpoul blanc percentages and bring forth the delicate flavors of the Grenache blanc.

WINEMAKER TASTING NOTES

An "Aubade" is a love song that a gentleman sings to his lover in the morning, promising to return that evening. Like it's namesake this wine opens brightly with a breath of green apple and apple blossoms, entices you with notes of citrus zest, and then lingers on the palate with a pleasing spiciness reminiscent of persimmon and honey.

Although this is a light white blend it has the body to stand up to a more substantial pairing. Our friend, wine columnist Stacy Briscoe, enjoyed her bottle with Grilled Swordfish Steak on top of Coconut Rice with a garnish of Mango Salsa – and we couldn't agree more!



Varietal:	54% Grenache blanc, 34% Roussanne, 12% Picpoul blanc
Appellation:	Santa Clara Valley
Harvest Date:	October 6 th & October 28 th , 2016
Alcohol:	13.8%
TA:	6.4 g/L
pH:	3.39
RS:	0.07%
Oaking:	None
Bottling Date:	September 6 th , 2017
Production:	49 cases
Aging Potential:	5 years