

2017 *Aubade*

VINEYARD AND VINTAGE NOTES

A cool spring led to a cooler than usual summer with only three heat spikes over 100 degrees. The cool weather allowed us to hang the fruit longer for increased flavors without accumulating high sugars which leads to high alcohol. Acids remained in the grapes and the pH stayed low which gives us brighter, more focused wines.

WINEMAKING NOTES

Our Aubade blend began as our homage to Tablas Creek's Esprit de Tablas – a blend of the same three primary grapes; Grenache blanc, Roussanne, and Picpoul blanc. In this vintage we added a fourth grape, Viognier, to the blend.

We like to treat our wines with a gentle hand throughout the winemaking process to lessen the winemaker's impact and let the fruit speak for itself. We're constantly experimenting with ways to deliver a crystal clear, sparkling wine without harshly filtering before bottling – but we're not there yet! In this vintage you find a very light sediment in each bottle. It's completely natural and indicates our desire to not abuse what the vineyard has provided.

WINEMAKER TASTING NOTES

Fruity and floral on the nose with an exotic whiff of peach blossom, melon, honeysuckle, and vanilla. Viognier adds weight to the palate while the brisk acidity of the wine keeps it from becoming cloying. Picpoul blanc provides the backbone and a minerality for longevity. Enjoy this wine for many years to come.

This medium bodied, fruit-forward wine can handle the spice of Indian or Spanish food and is particularly well-suited to Asian cuisine – but we're staying closer to home and pairing with a Bean and Bacon Stew, the perfect dish for a cool fall evening. Find the recipe on our website!



Varietal:	50% Grenache blanc, 25% Roussanne, 15% Viognier, 10% Picpoul blanc
Appellation:	Santa Clara Valley
Harvest Date:	September 7 th to October 26 th , 2018
Alcohol:	13.9%
TA:	6.1 g/L
pH:	3.58
RS:	0.54%
Oaking:	None
Bottling Date:	February 27 th , 2019
Production:	95 cases
Aging Potential:	10 years