

APPELLATION: Alexander Valley VARIETALS: 100% Marsanne, ALCOHOL: 14.5% by vol. PH: 3.34 TA: 5.2 g/L AGING: Stainless Steel and neutral oak



N A P A <u> R</u>VALLEY , MM MONO

SMALL LOT Alexander Valley Marsanne 2022

ABOUT THE VINTAGE

Within the North Coast region, the start of the 2022 growing season was marked by favorable weather conditions extending into the early summer months. However, the situation shifted as a prolonged heatwave emerged in late August, hastening the harvesting process and leading to diminished yields for certain grape varieties.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Marsanne are grown throughout beautiful vineyards in the Alexander Valley on alluvial soils close to the Russian River. The grapes were harvested on Septe,ber 17, 2022 right before the rain hit and also brought in at a time to maintain its acidity and freshness. The wine was fermented in 30% stainless steel tanks and 70% neutral oak barrels for 9 months.

WINE PROFILE

An aromatic nose of luscious honeydew melon, fragrant sweetgrass, and invigorating briny minerality. The palate offers delicate yet enduring flavors of zesty lemon curd and succulent cantaloupe, boasting a pleasing texture that is both light and substantial. A velvety mineral undertone emerges, contributing to the enduring, pristine finish. Exquisite.