

— 2018



# Iron Filbert Vineyard

## Winemaking

Aged on lees for 11 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice primary and secondary fermentations, embracing the micro-biome present in our vineyards. Fermentation occurred in concrete and stainless tanks. We included 20% whole cluster and maintained a cool fermentation temperature which reached a maximum of 85F.

## Notes

This vintage of Iron Filbert has an intoxicating bouquet combining intense floral and citrus notes. Aromas of orange and grapefruit peel are layered with lavender and sage, finishing on softer notes of honeyed fig and rose. The palate is unctuous yet polished, with loads of raspberry, pine, and rose. This wine should age for 15 or more years.

## Score

James Suckling 93

## Specs

ALC: 13.2% 380 cases