Quartz Acorn Vineyard

- 2020



Winemaking

Aged on lees for 11 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary fermentations, embracing the micro-biome present in our vineyard sites. Produced with a shorter fermentation period than previous vintages with an average of 14 days of skin contact in stainless steel and concrete tanks. Very minimal extraction to keep the wines elegant and to maintain the purity of each crop.

Notes

Aromatically explosive with notes of blueberry, lavender and bay leaf opening to a honeyed rose profile. This growing season was slow and steady leading to a beautiful high-resolution wine of tremendous detail. Ripe blueberry and cassis sing on the palate with deft balance of all elements and a rich concentration of flavor that is true to our Quartz Acorn Vineyard. There is a very limited amount of this wine because of an extreme barrel selection of only the purest expression.

Specs

ALC: 12.8% 250 cases