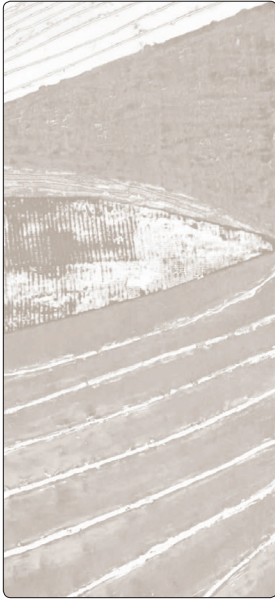


# VILLA CREEK



*Fiano, Luna Matta Vineyard, 2014*

**BLEND**

100% Fiano

**HARVEST**

September 2014

**BOTTLED**

July 17, 2015

**VINEYARDS** *farming/soil*

Luna Matta

certified organic/clay loam over  
lime stone

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## THE 2014 VINTAGE

After a very cold, very dry winter, we were doused with just enough rain in March, to get the cover crop growing in the vineyard only to be quickly knocked down to prepare for a hot dry summer. Summer started early with consistently high temperatures that persisted through harvest. The last grapes were picked early October, almost a month earlier than normal. Bright acidity and concentration will be the hallmarks of this vintage.

## VINIFICATION

After a careful cluster sort, the grapes were bladder pressed into 320 liter cigar barrels and 300 liter concrete barrels where the wine fermented and aged until bottling in July.

## TASTING NOTES

On a winter evening at Villa Creek restaurant, John and Jody Honor offered us a glass of Fiano made by a friend of theirs from grapes off a young block on their Luna Matta Vineyard. Unbeknownst to us, that glass was a clever attempt to sell us Fiano grapes. One sip and we were sold. This Fiano's twinkling pale honey color is deceiving. The wine is rich while still lively, fruited and savory. Aromas of freshly sliced apples with a squeeze of lemon engage the nose. The first sip is at once electric and elegant with notes of apricots and marmalade, lavender and a hint of clove. The minerality lingers and makes this wine the perfect complement to your holiday raw bar. Drink now and for the next 5 years.