

Farmhouse White, 2024

Blend: 62% Picpoul Blanc, 19% Falenghina, 19% Pinot Gris Certification: CCOF Organic Appellation: Paso Robles Harvest: September 10th - September 21st, 2024 Vinification: Native fermented in a mix of concrete, stainless steel and neutral French oak. Aged in concrete and stainless steel for four months. Partial malolactic.

Tasting Notes:

Aromatics - Fresh rain on a spring day, yellow flowers, toasted sunflower seed, pear, fennel, white peach and sweet cream.

Palate Impression - Supple and round with bright, tangy acidity and a long, clean finish ending with lemon rind. Notes of white peaches with cream, vibrant spring stone fruit, and fresh pear with fleur de sel. **Oak Impression** - None.

ABV: 13.5% PH: 3.16 Bottled: 2.19.2025