VILLA CREEK®

"The 2024 Farmhouse White wafts up from the glass with sweet chamomile and mint mixed with ripe apricots. The palate is soothingly round, contrasted by salty minerals and ripe orchard fruits, while a twang of citrus adds tension toward the close. It tapers off with lovely length and a pleasingly chewy sensation as a hint of sour melon fades."
91 pts - Eric Guido, Vinous Media

Farmhouse White, 2024

Blend: 32% Picpoul Blanc, 28% Chenin Blanc, 20% Chardonnay, 10% Falenghina, 10% Pinot Grigio
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