

Verdelho

2018 - Cap Inn Ranch - Suisun Valley AVA

Fermented in an SS tank at 55F using a yeast cultivar from its native Portugal. The wine was kept on its fermentation lees for 3 months to build mouthfeel and raked only 1 time prior to bottling on 12.13.2018.

Verdelho - Think of it as if Viognier had a baby with Albariño.

Chardonnay

2018 - 3 vineyards - Suisun Valley AVA

This wine was fermented and aged sur-lie for 3 mo in Stainless drums prior to bottling on 12.13.2018 . 5% SB and 5% Verdelho were blended to enhance the aromatics and add harmony to the finish.

This wine is named homophonically in honor of my brother's second daughter Oakliss Eve - born the day the grapes were harvested...It was too easy...I couldn't resist a good-bad pun.

Pinot Gris

2018 - German Family Vineyards - Suisun Valley AVA.

This is stone-cold Alsace-style Pinot Gris (less the RS that's been creeping into the wine over the years). Stainless Steel fermented and aged this wine was raked prior to the end of fermentation and twice more before bottling to minimize lees contact and help the wine retain its understated varietal expression of lemon and lychee. Laser focused acidity keeps the wine lively and quaffable. Totally crushable with a wide variety of cuisines.

