

2018 FALANGHINA

VARIETY: 100% Falanghina

VINEYARD: Calleri Vineyard, San Benito County, CA

ALCOHOL: 13.4% TA, pH: 7.2, 3.27

PRODUCTION: 56 cases, natural artisan techniques, native yeast, no additions, unfined, unfiltered

RIA & MIKE'S NOTES:

This vineyard nestled on a slope in the Gabilan range of Central California lies less than a mile from the San Andreas Fault and is planted over ancient sandstone soils. Fifteen miles from Monterey Bay, the vines ripen in warm summer sun lightly moderated by the marine influence. Falanghina is an ancient Italian variety that has been cultivated east of Naples in the Campania hills since Roman times.

This wine expresses notes of summer apricots and melons accented by french cooking herbs. High natural acidity extends across the palate combined with an apricot kernel, stone fruit fleshiness and medium weight to bring a thirst-quenching wine.

