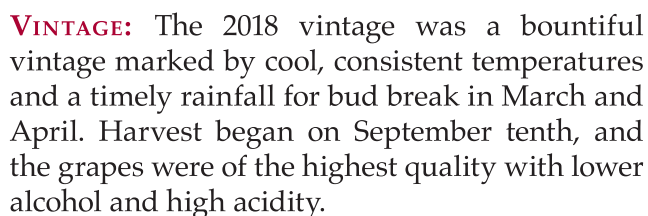
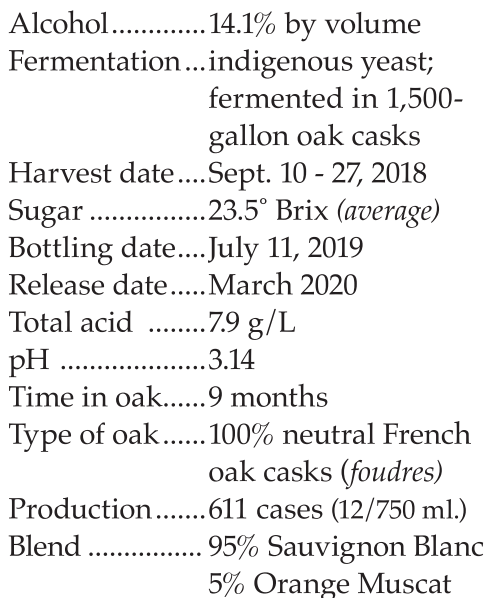


NAPA VALLEY



THE WINE: Using naturally-occurring yeasts found on the grapes, we fermented the juice in 1,500-gallon French oak casks (*foudres*) that were temperature-controlled for a cool fermentation to retain all of the grapes' delicate aromas. We selected the best lots of the vintage, and then aged the wine nine months in the same large oak casks.

The wine opens with notes of fresh lime, star fruit, stinging nettle, capsicum, and black pepper on the nose. On the palate, lime and recurring fresh tropical aromatics are present. Wet stone minerality complements the complex mid-palate, and mouth-watering acidity carries the wine into a long finish.