



**Domenica Amato**  
**2022 Cortese**  
**Lost Slough Vineyard, Clarksburg**

*Tasting Notes:* "This wine is opulent with aromas of stone fruit, Key lime pie and green papaya. The midpalate has flavors of melon, green apple, orange zest, dried herbs and toasted almond that slip into minerality and a mouthwatering finish. It is exciting to taste a unique Italian varietal being grown in California.

Pair with grilled prawns. **92 points.**"

— Tonya Pitts, *Wine Enthusiast*

*Vineyard:* Lost Slough Vineyard, nestled in the heart of the Clarksburg AVA, lies on land that was once beneath the sea, imparting a distinctive saline minerality to its wines. The vineyard's shallow clay loam soils, scattered with ancient seashells, force vines to struggle, yielding intensely flavorful fruit. Cooled by the famed Delta Breeze and lingering coastal fog, this unique microclimate allows for slow, even ripening, resulting in wines of remarkable balance, freshness and depth.

*Vintage:* The 2022 growing season at Lost Slough Vineyard began with a spring frost that significantly reduced yields, followed by a mix of warm and cool spells that tempered vine growth and cluster development. Cortese was harvested on September 24<sup>th</sup> at 23.5° Brix and 3.2 pH, striking a balance between ripe fruit expression and bright natural acidity.

*Winemaking:* The fruit was pressed whole cluster into a settling tank, and then racked into neutral French oak barrels for fermentation. Both primary and malolactic fermentation occurred spontaneously in these vessels with wild yeast, and the wine rested on its lees for 12 months before it was sterile-filtered and bottled, finishing at 13.5% alcohol and 3.34 pH.