



Domenica Amato
2023 Falanghina – Lost Slough Vineyard, Clarksburg

Winemaker's Notes: Lighter-bodied than the previous vintage, this wine is salty, racy, and refreshingly tart. It opens with bright underripe orchard fruit—yellow apple, Asian pear—layered over a distinct minerality of salt and slate. A crisp acidity keeps it vibrant, while neutral barrel fermentation adds just enough roundness for balance. A natural pairing for seafood, especially simply prepared crustaceans.

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 2023 growing season at Lost Slough Vineyard was defined by abundant winter rains, a cool spring, and an extended ripening period, resulting in one of Clarksburg's finest vintages. Falanghina was harvested on October 15th at 20 degrees Brix and 3.1 pH, showcasing remarkable flavor development at low sugar levels. With no extreme heat and the steady influence of the Delta Breeze, the fruit retained vibrant acidity and balance.

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 11.5% alcohol and a lively 3.17pH.