



*Vineyard:* The confluence of three overlapping AVAs at Ceja Farms – Sonoma Coast, Carneros and Sonoma Valley – produces a unique environment that benefits our Grenache Blanc in myriad ways. The ocean breezes through the Petaluma Gap combine with the fog rolling off the northern reaches of the bay to provide a consistently cool climate and long hang time, perfect to retain acidity necessary for a crisp white wine. Unusual for the region, the soil in this block is deep, dark and rich, with volcanic material combining with clay to produce vibrant, expressive flavors.

*Vintage:* On the heels of a stressful 2017, growers and winemakers were thankful for a return to an uneventful but fruitful vintage in 2018. A cool spring started off the ideal growing season with a near-perfect fruit set in the spring, and summer temperatures were moderate with fewer heat spikes than the previous years. As a result, harvest started two to three weeks later than during the recent extended drought, but along a more historically typical timeline. The long hang times and even ripening yielded wines that show concentrated flavor and structure without being over-ripe.

*Winemaking:* Harvested by hand and whole-cluster pressed, the must was racked into a concrete egg tank, where fermentation began spontaneously with wild yeast. Fermentation continued at a snail's pace throughout the winter before finally going dry just weeks before bottling. The wine spent a total of five months aging in the concrete egg before it was racked, filtered, and bottled.