



Vineyard:

Straddling the Napa-Sonoma County line in the Carneros region is Francis Mahoney's Las Brisas Vineyard. The coolest climate growing region in Napa Valley, Carneros sits along the northern reaches of San Pablo Bay and benefits from coastal breezes and fog that mitigate the hot summer sun. Situated on sandy silt and gravel, it is a beautiful site for white wines, mimicking the terroir on the coasts and islands of the Mediterranean Sea where Vermentino originates.

Winemaking:

The grapes were initially destemmed and left to soak on the skins for four days before pressing just as the native yeast were beginning to kick off. The free run juice (50%) was racked into stainless steel, while the pressed must (50%) went into a beeswax-lined clay amphora. The wine underwent both primary and malolactic fermentation naturally, and aged sur lie in these vessels for four months before being blended together, filtered, and bottled.

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. Vermentino was harvested on September 16th at 21.7 degrees Brix and 3.19 pH.

