



**Winemaking:** Each of the three grapes in this blend was vinified separately using native yeast and spontaneous fermentation - the Viognier in a mix of neutral French oak and stainless steel, the Grenache Blanc in concrete egg, and the Fiano in clay amphorae. After six months we compiled the blend and racked the Gusto Bianco into used French oak barrels for an additional six months of aging. The wine went through a full malolactic fermentation and was bottled unfinned and unfiltered.

**Vineyards:** *Viognier:* This tiny gem of a vineyard in Sonoma Valley north of Kenwood is entirely dry-farmed and has more pebbles mixed into the predominant Huichica loam than the surrounding area. The southeast exposure at an elevation of 450 feet and cool air rolling off the mountains to the west create just the right conditions for gentle ripening and retention of acidity. *Grenache Blanc:* The confluence of three overlapping AVAs at Ceja Farms – Sonoma Coast, Carneros and Sonoma Valley – produces a unique growing environment. 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. *Fiano:* Scribner's Bend Vineyard is situated ideally on the inside of a 90-degree turn in the Sacramento River, fostering constant airflow of ocean breezes that slows ripening on the low-yielding Fiano vines. The low-draining Sycamore soil - a fine, silty clay loam - keeps the perfect harmony between vine health and stress in this dry region, and ultimately produces a complex and balanced wine.

**Tasting Notes:** An intensely floral, bracingly mineral, and richly textured white blend, it opens with a jasmine-tinged floral earthy nose, before fleshy aspects of nectarine, pear and citrus zest figure onto the palate, boosted by uplifted acidity.