

*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2007

Appellation: Sonoma Valley

100% Tocai Friulano

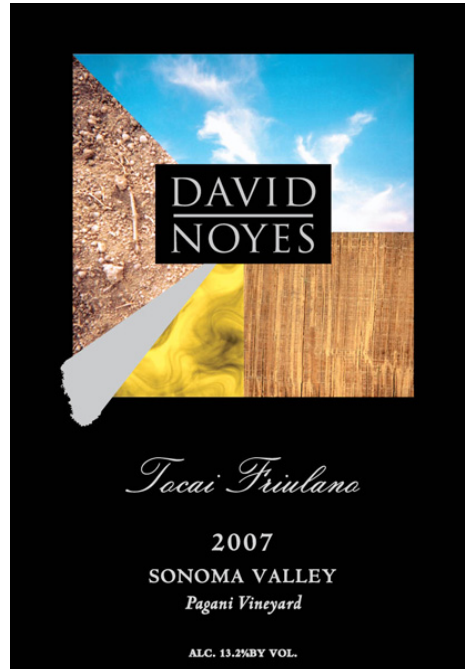
Harvested: October 11

Stainless fermented with a cultured yeast strain. No malo-lactic fermentation.

Aging: 5 months in old, neutral oak barrels.

Bottled: Unfiltered, April 2008

Released: June 2008



Food Pairing: sweet ripe cheeses, seafood, especially mussels, savory foods. Traditionally paired with prosciutto.

Alcohol: 13.4%
pH: 3.34
TA: 0.53 g/100ml
RS: very dry, 0.05%

Longevity: 2-4 years

*An intersection
of soil, season, time and care
The moment lingers*

Production: 260 Cases

“ This style of white wine is like Zen calligraphy—one brush stroke, but it says everything ”

A great summer wine! Unusual, but growing in popularity, this delightful varietal makes a perfect accompaniment to light dining on the patio. The fruit and floral aromas, balanced acidity and rich mineral finish create wonderful pairings with everything from seafood and fruit to soft-ripe cheeses and even salty popcorn!

Traditionally known as Tocai Friulano and grown in Friuli, the NE corner of Italy, the Italian wines, as of 2007, will be know as simply Friulano, (or possibly ‘Tai’ among the hipper set), as Hungary objects to the use of the word Tocai, fearing confusion with their native sweet Tokay wines. The variety is also grown under the name sauvignon vert here in California and in Chile. As we don’t export to the common market, I’ve continued to honor the grape’s Italian roots.

Bottled unfiltered, and minimally fined, this wine may throw a harmless sediment if exposed to above normal storage temperatures. I feel minimal handling in the winery best preserves the freshness and delightful character of this fruit.