

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

Vintage: 2008

Appellation: Sonoma Valley

100% Tocai Friulano

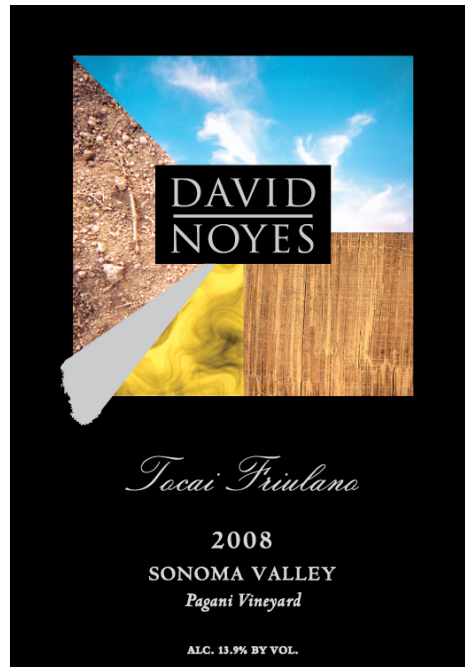
Harvested: Sept. 21, 2009

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

Aging: 5 months in old, neutral oak barrels.

Bottled: March 2009

Released: May 2009



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

Alcohol: 13.9%  
pH: 3.38  
RS: very dry, 0.05%

Longevity: 2-4 years

Retail price: \$20/btl.

Eighty years in place  
and still they yield sweet fruit

Each year new and good

Production: 230 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, are to be known 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 with only light fining and filtration, 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 wine.*