

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

Vintage: 2009

Appellation: Sonoma Valley,
80 year old vines from the
Pagani Vineyard.

100% Tocai Friulano

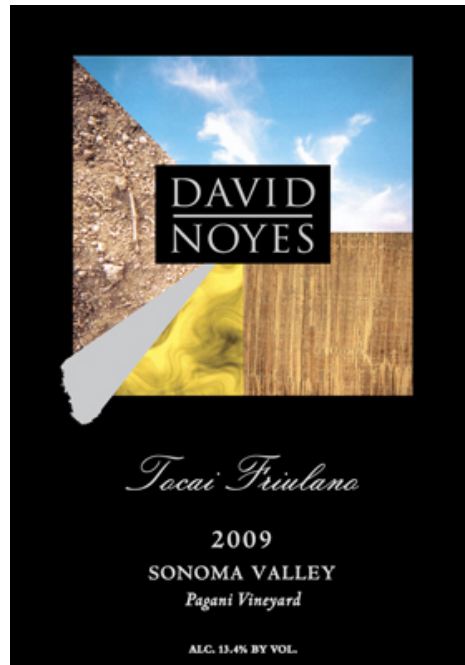
Harvested: October 8, 2009

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

Aging: 5 months in old, neutral
oak barrels.

Bottled: March 2010

Released: May 2010



Food Pairing:

Traditionally paired
with air cured ham—
prosciutto, but try it
with mussels, clams or
anything from the sea.

Alcohol: 13.4%
pH: 3.42
RS: very dry, 0.05%

Longevity: 2-4 years

Retail price: \$20/btl.

an intersection
of soil, season, time and care
the moment lingers

Production: 108 Cases

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

A great summer wine! Floral, citrus and apricot aromas; lemon candy, lemon grass and citronella; in the mouth soft lemon candy flavors subside to a mineral finish. The first sip invites another...and another...

This varietal sports many names: 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, 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 in California and Chile, (and Muscadelle de Bordelaise in Bordeaux.) As we don't export to the common market, I've continued to honor the grape's Italian roots.

Minimally handled in the winery preserve the delightful character of the fruit this wine may throw a harmless sediment if exposed to either above or below normal storage temperatures.