



WINEMAKER NOTES

Fresh, bright fruit flavors and aromatics: green melon, tart guava, kafir lime, slightly underripe apricots. Minerality shines through from beginning to end and picks up on the long finish. A little bit of body and great texture, a precise and focused wine with just the right amount of weight and richness. Great fruit through finish, white nectarines, white peaches, kiwi.

WINEMAKING

Cases:	113
Appellation:	Alisos Canyon AVA
Varietal composition:	100% Clairette Blanche
Vineyard selection:	100% Watch Hill Vineyard
Clonal selection:	Clone 4
Soil at Site:	Sand/loam/clay
Barrels Aging:	100% neutral French oak 5 months
Alcohol:	12.2%
Brix:	20.1
pH at harvest:	3.34
Finished pH:	3.42
Finished TA:	4.9 g/L
Harvest date:	9/14/2022
Bottling date:	3/17/2023
Release date:	Spring 2023

2022 VINTAGE

2022 started off with a slightly later bud-break, and moderate weather through the spring and summer. Low yields across the board with all varietals and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varietals were picked, the classic SB long growing season returned, and the final Rhone varietal grapes weren't harvested until late October. The 2022 wines retain their freshness and balance, with great flavor concentration and depth, and an extra kiss of sunshine.

ALISOS CANYON AVA

Alisos Canyon AVA is the newest AVA in Santa Barbara County, receiving the special designation in 2020. The AVA is located approximately 25 miles from the Pacific Ocean just east of Los Alamos and is situated in a transitional region, between the cooler coastal regions and the warmer inland areas. The soils of sandstone, shale, chalky soils & flint rocks combined with the marine influence that rolls in via San Antonio creek, make this an intriguing location for grape growing.

ACCOLADES

92 points - Wine Enthusiast *Clean and lightly tropical on the nose, this bottling of an increasingly popular white Rhône grape offers mandarin and wet-stone aromas. There's a firm line of stony minerality to the palate, where coconut flesh, lychee and citrus flavors zip through the finish.* - Matt Kettmann