





APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARDS	ESCOLLE VINEYARD		
	TONDRE GRAPEFIELD		
	MANZONI VINEYARD		
BRIX	22.5 - 23.5	PH	3.61
ALCOHOL	13.5%		
PRODUCTION	380 cases (12x750ML)		

## **PLACE**

This special appellation cuvée was crafted to capture the cool-climate terroir of the Santa Lucia Highlands. Hand selected barrels from three distinct vineyards including Tondre Grapefield, Escolle Vineyard and Manzoni Vineyard were all fermented in small separate lots and blended together to create this wine. A hands off approach in the cellar allows this wine to show the vibrant fruit, rich texture and elegant tannins which are trademarks of this appellation.

## WINEMAKING

- The grapes were mostly de-stemmed with 15% remaining whole clusters.
- Fermented with native yeast at cool temperatures in small open-top temperature controlled tanks.
- The wine was aged on its lees for 10 months in neutral French oak barrels .
- Racked to tank and allowed to settle for a month prior to being bottled unfined and unfiltered.

**AROMA** Dark forrest berries, cherry, sassafras, delicate florals

**PALATE** Black cherry, red cherry coulis, tart currant, seeped roses