



## 2023 ROBYN'S BLEND

Grown at Camino Alto, Villa Regale, and David Girard Vineyards. This wine is a 60% Viognier, 35% Roussanne, and 5% Picpoul. Barrel fermented and aged in 15% new French oak barrels.

Pale straw in color. On the nose, this wine has strong aromas of honeycomb, fuji apple, and violet. The palate leads with bright acidity and follows with flavors of lime, pear, and tangerine.

VINEYARD: CAMINO ALTO VINEYARDS,
VILLA REGALE, DAVID GIRARD
VINEYARDS
ELEVATION: 2850FT, 1560FT, 1250FT
SOILS: AIKEN CLAY LOAM - VOLCANIC
PARENT MATERIAL, AUBURN SILT LOAM,
AUBERRY SANDY LOAM
CELLAR AGING: BARREL AGED 5 MONTHS
IN 15% NEW FRENCH OAK
ALC. %: 12.4
BRIX: 21.5
HARVEST DATE: 9/6/23
BOTTLE DATE: 1/26/24
CASES PRODUCED: 330 CASES
RETAIL PRICE: \$34

DELFINOFARMS.COM HELLO@DELFINOFARMS.COM 530.622.0184

**OPTIMAL DRINKING WINDOW: NOW** 

THROUGH 2026





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