



2013 FUSION WHITE AN EXCEPTIONAL VIOGNIER-BASED WHITE WINE BLEND

For generations, Steve Borra and his family have used the traditional method of planting to create a field-blend combination of grapes in a single vineyard that work together to blend his wine. After harvesting the vineyard, the blend was already made, with each varietal contributing a special element of flavor and character to the wine. This is the inspiration for Fusion. Steve is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging high-end winemaking techniques.

Tasting Notes

We don't make a Sauvignon Blanc, but we bet even wine connoisseurs would guess that's what this fusion of our Rhône Viognier with a healthy dash of German Gewürztraminer is. Somehow those two varietals create distinctive flavors of lemongrass leading one to think this is from cool New Zealand, rather than Lodi. Complexifying things are tangy citrus notes of limes, some cantaloupe, wet stones and some saltiness on the finish, making you feel more like you took a bite of some delicious culinary creation, rather than a drink of wine. In fact, we happened to have a plate of crispy French fries nearby, dipped them in a smidgeon of Dijon mustard, and – wow – for almost zero cost we had a fantastic pairing. Or you could show off with Scallops a la Coquilles St. Jacques.

Statistics

Appellation:	Lodi		
Blend:	90% Viognier, 10% Gewürztraminer		
Harvested:	August 31, 2013		
Winemaking:	Cold-fermented and aged in 100% stainless steel		
Cases:	220 bottled March 7, 2014		
Alcohol:	13.6%	RS:	0.05 g/L <i>dry</i>
pH:	3.48	TA:	5.78 g/L
Retail Price:	\$16.99/750 mL		



Borra. Drink different.