



2014 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

If you had to blindly guess what this wine is, you might say it's an expensive cool climate Chardonnay. You'd be pleasantly surprised to find our very affordable fusion of warmer climate Rhône Viognier with a healthy dash of German Gewürztraminer. Those two varietals create flavors that focus on orange zest, almost like you bit into an orange without peeling it with gratifying results. A certain muskiness, like a cologne, lurks long into the finish of this viscous vinous elixir. Aromas of Ginger Ale, herbs and orange flowers portend added interesting things in the months to come. Your mouth will water thinking of Veal Scallopini in Brown Butter and Capers in a skillet, garnished with orange zest to fuse seamlessly with what's in your glass. (05/04/2015)

Statistics

Appellation:	Lodi		
Blend:	90% Viognier, 10% Gewürztraminer		
Harvested:	August 25 & 29, 2014		
Winemaking:	Cold-fermented and aged in 100% stainless steel		
Cases:	220 bottled March 27, 2015		
Alcohol:	13.7%	RS:	0.37 g/L <i>dry</i>
pH:	3.54	TA:	6.30 g/L
Retail Price:	\$16.99/750 mL		

Borra. Drink different.