



2014 VERMENTINO GILL CREEK RANCH LIMITED RELEASE

The Italian side of Steve Borra's brain must have too heavily yearned for a taste of his parents' homeland, because next thing we knew he had a crew chopping off a portion of our Clements Hills Gill Creek Ranch Viognier vines and shoving Italian Vermentino shoots into notches cut into the vines. To achieve the most faithful expression of our vineyard, we fermented only in stainless steel tanks, then moved the wine to neutral American oak barrels simply for storage, not to impart any oak influence. This first crop of Vermentino looks to be a summer foodie's delight, and is a fitting, delicious tribute to Steve's decades of dedication to avant-garde winegrowing.

Tasting Notes

This Vermentino is a unique animal, possibly suggesting Sauvignon Blanc with flavors hinting lemongrass and green apple under a basket of wonderfully fruity Meyer lemons and Key limes that fill the finish with a pleasing concentrated tartness. That energy-edged tartness is smoothed by ripe citrus sweetness and minerality, keeping the wine dry, yet fruity in an exciting, medium-bodied balance. All this is apparent in the nose, especially the minerality, which you can pick up as wet stones after a rain. As for dinner, put anything on your plate that you would pair with a Champaign. Jumping to mind is a pan-seared Filet of Sole with a Lemon Caper Sauce. (03/14/2015)

Statistics

Appellation:	Gill Creek Ranch, Lodi (Clements Hills <i>sub-AVA</i>)		
Blend:	100% Vermentino		
Harvested:	September 29, 2014 by hand at dawn		
Winemaking:	100% stainless steel fermented		
Cellar:	4 months neutral American oak		
Cases:	65 bottled January 31, 2015		
Alcohol:	12.8%	RS:	0.60 g/L <i>dry but fruity</i>
pH:	3.30	TA:	6.48 g/L



Borra. Drink different.