



2015 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 second harvest 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, with most people probably guessing they are tasting a Sauvignon Blanc. But aside from the red grapefruit peel on the finish, the flavors are more of a compelling combination of tropical fruits, like a bushel of bananas, meeting up with loads of lemons and green apples lending a pleasing tartness. That tartness is smoothed by ripe citrus sweetness and minerality, keeping the wine dry, yet fruity in an exciting, medium-bodied balance. All of these eagerly envelop the air. As for dinner, put anything on your plate that you would pair with a Champagne or an unoaked Chard. Jumping to mind is a Swordfish steak with a Lemon Caper Sauce. (03/10/2016)

Statistics

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| Appellation: | Gill Creek Ranch, Lodi (Clements Hills <i>sub-AVA</i>) | | |
| Blend: | 100% Vermentino | | |
| Harvested: | September 23, 2015 by hand at dawn | | |
| Winemaking: | 100% stainless steel fermented | | |
| Cellar: | 4 months neutral American oak | | |
| Cases: | 120 bottled January 14, 2016, sterile filtered | | |
| Alcohol: | 12.5% | RS: | 0.18 g/L <i>dry but fruity</i> |
| pH: | 3.62 | TA: | 4.67 g/L |



Borra. Drink different.