



Varietal Composition
100% Clairette Blanche

<u>AVA</u>	<u>Sub-AVA</u>	<u>Vineyard</u>
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.3 g/L
- TA 4.9 g/L
- pH 3.33
- Harvest 9/5/22
- Bottled 3/8/23
- Cases 243

2022 Clairette Blanche

New Release!

Profile

A rarity in the wine world, this single varietal Clairette Blanche shows notes of tangerine, anise, sea breeze, turmeric, and celery root. Its signature fennel character comes through as it opens up. The palate is medium bodied with an emphatically rounded texture and soft landing.

Vineyard

With 1 acre planted in 2015, it's easy to identify you're in a Clairette row with the distinct ovoid shaped berries. This late ripening variety produces loose clusters, making it less susceptible to disease pressures. The Clairette grape is native to the South of France, and with Lodi sharing a similar climate, it thrives here.

Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity that provides vibrancy to the wine. While a breeze in the vineyard, Clairette demands very specific fermentation conditions, so we have to keep an eagle eye on it at this time. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Sur lie aging in tank until bottling aides texture formation.

Pairing

Great with Vietnamese spring rolls, grilled sardines, shellfish, and a myriad of cheeses.

Retail USD

\$37 / bottle (750 mL)