



**Varietal Composition**  
Bourboulenc

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

**Farming:** LODI RULES Sustainable Winegrowing

- **Alc** 12.5%
- **RS** 0.8 g/L
- **TA** 5.7 g/L
- **pH** 3.25
- **Harvest** 9/20/23
- **Bottled** 2/5/24
- **Cases** 408

## 2023 Bourboulenc

*Bronze* 2025 San Francisco Chronicle Wine Competition

### Profile

Our Bourboulenc hits every category: briny cantaloupe, beeswax, white roses, ginger, and honeyed kumquat. Laser focused acidity with a subtle chalky finish. Bourboulenc is consistently a staff favorite. Depending on your preference, this wine can be drunk young or with some evolution.

### Vineyard

We were the first winery in the U.S. to plant Bourboulenc in 2016. Our 1 acre block produces large, loose clusters that lowers disease pressure. It has been grown in southern France for centuries where it has thrived in their Mediterranean climate, making it a natural fit for Lodi. This late maturing variety maintains its acidity throughout the growing season. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness occurring at lower Brix and perfect chemistry at harvest.

### Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity providing vibrancy to the finished wine. 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

We find that it pairs well with fish, a natural with bouillabaisse, potato chips, and even shines with spicy foods.

### Retail USD

\$36.50 / bottle (750 mL)