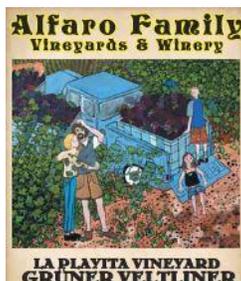


2014 La Playita Vineyard Estate Gruner Veltliner



The Vineyard:

Named for its sandy loam soil, La Playita Vineyard (“little beach” in Spanish) encompasses 1.25 acres. South facing and sitting at approximately 500’ elevation next to a seasonal stream, the vineyard is at the coolest spot on the Alfaro farm. When planted in 2008, there were only about 10 acres of Gruner Veltliner in all of California; today there are approximately 150 acres planted -- and La Playita Vineyard was the first one that was CCOF Certified Organic in the state.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were hand harvested on September 30, 2014.

Winemaking:

The grapes were whole cluster pressed into a stainless steel tank and fermented at 55 degrees for 4 weeks. Fermentation was spontaneous and slow due to the low fermentation temperature. Upon finishing primary fermentation the wine was prohibited from going through secondary fermentation to preserve its natural acidity. At this point the wine was racked into neutral oak barrels and aged for 6 months. Following this, the wine was racked once again and aged for 8 months in stainless steel barrels. Finally, the wine was bottled, unfinned and lightly filtered in December 2015.

The Wine: This dry, crisp and zesty white wine is made from the most widely planted grape in Austria. Medium bodied and pale green colored, it boasts the citrusy flavors of lime, lemon zest and grapefruit, with savory notes of white pepper. It’s a sommelier favorite for pairing with tricky vegetables like asparagus and artichokes --try this wine with Asian dishes, lighter meats like poultry, pork or veal, seafood, shellfish, savory soups and vegetable dishes.

Technical Data:

Production	94 cases	Release Date	February 2016
Alcohol	12.5%	Aging	6 months in neutral oak, 8 months in stainless steel
Brix	21	pH	3.28
TA	.67	Suggested Retail	\$25.00