



BLEND

VERNACCIA | 80%
PINOT GRIGIO | 20%

AVA

SONOMA VALLEY

FERMENTATION

NATIVE YEAST

ÉLEVAGE

6 MOS.

COOPERAGE

STAINLESS STEEL | 70%
NEUTRAL OAK | 30%

TOTAL ACIDITY

6.6 g/L

pH

3.39

RESIDUAL SUGAR

2.0 g/L

ALCOHOL BY VOLUME

13.2%

PRODUCTION

1,320 BTLS

NOTES

Each varietal was harvested separately and whole cluster pressed for barrel fermentation. The Vernaccia was fermented in 75-gallon stainless steel barrels and the Pinot Grigio in neutral oak using native, ambient yeasts. Barrels were aged sur-lie for 6 months and then racked for bottling.

The Vernaccia comes from a very small vineyard in Carneros known as Santo Giordano. Native to Tuscany, it is often the base or sole varietal for the dry, aromatic white wines from in and around the Chianti region. The Pinot Grigio comes from Morning Sun Ranch on Sonoma Mountain. We blended in one barrel to provide acidity and its signature high toned aromatics.

AROMATICS

pine sap, lemon zest, cardamom

FLAVORS

lemon oil, warming spices, mint

THE TABLE WINES

We are a limited production, family-owned operation. Every barrel counts.

These wines are bottled in homage of a beloved family matriarch, Auntie Doris. She was our family's Italian American Julia Child. Travel, garden, cook, eat, drink, repeat. She always exhibited the motto "Work to live, don't live to work."

After our wines finish fermenting, we separate barrels to age from barrels to blend. The barrels for aging are put aside for an extended *élevage* and the remaining are blended for early release as Doris.

In our family, spending money on a bottle of wine was reserved for holidays or special occasions. These wines are for those days in between.