



BLEND

PINOT GRIGIO | 80%
CHARDONNAY | 20%

AVA

SONOMA VALLEY

FERMENTATION

NATIVE YEAST

ÉLEVAGE

6 MOS.

COOPERAGE

STAINLESS STEEL | 80%
NEUTRAL OAK | 20%

TOTAL ACIDITY

4.9 g/L

pH

3.45

RESIDUAL SUGAR

1.8 g/L

ALCOHOL BY VOLUME

12.5%

PRODUCTION

323 CASES

NOTES

A heady, Friuli-inspired, blend of Pinot Grigio (80%) and Chardonnay (20%). Barrel-fermented in a mix of stainless steel and neutral oak using native yeasts, aged sur-lie for six months then racked only once for an unfiltered bottling. This wine screams with resinous terpenes; pine sap, pineapple and Meyer lemon. The full palate is pleasantly balanced with layers of acid.

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.