



VARIETAL(S)
MALBEC | 50%
CABERNET FRANC | 50%

AVA
SONOMA VALLEY

FERMENTATION
NATIVE YEAST

ÉLEVAGE
6 MOS.

COOPERAGE
STAINLESS STEEL | 100%

TOTAL ACIDITY
6.3 g/L

pH
3.4

RESIDUAL SUGAR
0.4 g/L

ALCOHOL BY VOLUME
12.5%

PRODUCTION
313 CASES

NOTES

Inspired by the Touraine region of the Loire Valley, we present our co-ferment of Cabernet Franc and Malbec grown by our dear friends at the Pickberry Vineyard on Sonoma Mountain. Both varietals were picked and pressed together, then left on the skins while pressing just to tint the juice with the slightest of color. Fermented in stainless steel tanks using natural occurring yeast. Ruby red grapefruit, pickled strawberry, high toned aromatics and super bright acidity. This wine is ready to go.

AROMATICS

grapefruit, fennel, salt

FLAVORS

pickled strawberry, watermelon, stone fruit

DORIS

Doris is an homage to the classic table wines of Europe. 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 barrels for our table wines are blended for release as Doris.