



AVA: Monticello
VINEYARD: King Family Vineyards
VARIETY: 100% Petit Manseng
ABV: 13.91% | RS: 15% | pH: 3.54 | TA: 6.66
BOTTLED: February 2024 | PRODUCTION: 89
cases Price \$32.00

Winemaking

This wine is produced with dried grapes in the traditional vin de paille ("straw wine") style. The drying process occurs in small vented lugs for three weeks before pressing. During drying, water is evaporated from the berry to increase the concentration of sugar. The grapes are pressed around 31 Brix and the wine ferments and ages in barrels, one third of which are new (50% acacia, 50% French oak).

TASTING NOTE

On the nose, delicate aromas of white flowers, apricot, nectarine, and ripe pineapple. The full mouthfeel delivers rich flavors of vanilla and creme brulee to the palate and an uplifting freshness sustains a long finish.

