



2022  
**ROUSSANNE**  
VIVIO VINEYARD  
BENNETT VALLEY

In 2022 we harvested the grapes for this wine at 19 degrees Brix, a significant departure from prior years, where we typically picked around 24. Brix is a measure of ripeness which, in turn, is a measure of the wine's potential alcohol. For 2022, we were able to create a wine just as flavorful as in years past with a lot less alcohol and plenty of zip. We may be onto something.

On the nose: white peach, nectarine, lemongrass and chamomile. In the mouth: honeydew, pears, pineapple and lychee. The finish is vibrant with citrus and spice. As it warms in your glass, the wine takes on a pronounced navel orange flavor.

In prior vintages we have described this wine as everything you might hope Chardonnay to be but isn't. For this vintage, we might say the same about Sauvignon Blanc. Our Roussanne would be a ready substitute: equally versatile but less predictable and more charismatic.

**FARMING:** CSWA sustainable

**CLONES:** 468, Rootstock 420A

**HARVEST:** 7 Oct. 2022, 19 Brix

**FERMENTATION:** Pressed to tank and settled. Barrel fermented. No malolactic fermentation.

**INGREDIENTS:** Hand picked grapes, tartaric acid, yeast, yeast nutrients, SO<sub>2</sub>. Nothing else added. Vegan friendly.

**AGING:** 16 mos, 40% new oak, 60% neutral.

**WINEMAKER:** Philippe Melka and Maayan Kowchitzky / Atelier Melka

5 BARRELS PRODUCED

**\$42**

