



VIGNOLES

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Rich fruit characters balanced by lovely acidity.



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DRY SEMI-DRY SEMI-SWEET

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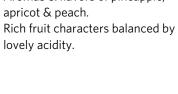






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2020

The 2020 growing season started out cool and dry which resulted in late bud break and flower bloom. The late Spring and Summer was warm and dry with cool nights. This diurnal shift resulted in very ripe fruit with fresh acidity. As harvest approached, the vines were free of disease pressure and the grapes were clean, ripe and fresh with the resulting wines showing power and balance.

Harvest dates

September 24, 2020 and October 6, 2020

Vineyard: Martini Family Vineyards, this vineyard block was established in 1974.

Winemaking Notes: The fruit was hand harvested and whole cluster pressed. This wine is a blend of 2 different fermentations based on separate picking dates. The separate pickings allowed us to play with acidity and sugar strengths in our finished blends.

Bottling date: May 6, 2021

DRY

Tasting Notes: Aromas and flavors of pineapple, apricot and peach.

SEMI-DRY

SEMI-SWEET

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Tech Data

BRIX AT HARVEST 24-25.4 Brix	
RESIDUAL SUGAR	51 g/L
PH	3.38
TOTAL ACID	10.4 g/L
ALCOHOL	10.4%
CASES PRODUCED	178

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