



VIGNOLES

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Rich fruit characters balanced by lovely acidity.



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anthonyroadwine.com





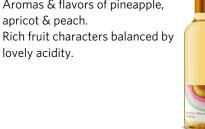






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2023

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality.

Harvest dates

October 3 & 4, 2023

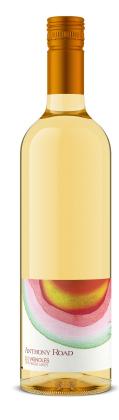
Vineyard: Martini Family Vineyards, this vineyard block was established in 1974.

Winemaking Notes: The fruit was hand harvested and whole cluster pressed. Fermentation was 2.5 weeks and arrested through chilling to preserve natural sweetness and balance in the wine.

Bottling date: May 3, 2024

Tasting Notes: Aromas and flavors of pineapple, apricot and peach. Lively acidity on the finish, makes for a lengthy finish and cleanses the palate.





Tech Data

BRIX AT HARVEST	26 Brix
RESIDUAL SUGAR	5 g/L
PH	3.26
TOTAL ACID	12.9 g/L
ALCOHOL	13.4%
CASES PRODUCED	138

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