

2022 Vermentino Nolan Vineyard

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Appellation:	Alísos (anyon
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Vineyard: Nolan Vineyard

Clones: Entav 766 (French)

Harvest: By hand at night September 23, 2022

Yield: About ½ tons per acre

Press: Whole cluster pressed on gentle cycle and cold settled in tank for 72 hours.

Inoculum: Experimental commercial strains.

Fermentation: In stainless steel 50 gallon barrels.

Elevage: 9 months on lees

- Racking: Prior to bottling June 2023
- Bottling: June 19, 2023

Alcohol: 12.6%

pH: 3.96

TA: 0.43 g/100mL

Production: 37 cases

Retail: \$28