



# giornata

## 2021 Orangotango

Inspired by Italy - Crafted in California

**GIORNATA ORANGOTANGO:** Orangotango is a wine that defies expectation. Technically an "orange" wine, it is a blend of several white varieties that were fermented on their skins. Unlike most orange wines, this lot was filtered prior to bottling, giving the consumer something that is decidedly more approachable than most in the genre tend to be. The inaugural vintage contains four varieties, representing an amalgam of our amphorae program, where white varieties are skin-fermented in terracotta vessels. In order to "top up" the amphorae after the skins are removed, we carry out side ferments of each lot in macro-bins. Orangotango is a blend of the leftovers of these side ferments.

**TASTING NOTES:** Exotic aromas of creamsicle, mango, gooseberry, jasmine and ceylon. The texture is soft and supple with a subtle tannic structure. The palate follows the aromas, with the addition of marmalade and white pepper.

**REGION:** Central Coast      **AVA:** Paso Robles

<b>VINEYARD:</b>	<b>FARMING:</b>	<b>SOILS:</b>
Jack Knife	Certified Organic CCOF	Silty Clay Loam
Bassi Ranch	Biodynamic	Fine Sandy Loam
Luna Matta	Certified Organic CCOF	Silty Clay Loam
Bovino	SIP Certification	Sandy Loam Alluvial

**VARIETIES:** Falanghina 41%, Pinot Grigio 18% Fiano, 7%, Arneis 29%

**HARVEST DATES:** 9.14.21/9.30.21/9.8.21/9.8.21

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Micro-bin Ferment, Stainless Steel Aging

**ALCOHOL:** 13.0%

**ANNUAL PRODUCTION:** 373 cases



Produced & Bottled by Giornata Wines  
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