



# giornata

## 2023 Orangotango

Inspired by Italy - Crafted in California

### GIORNATA ORANGOTANGO:

Some wines are not meant to collect dust in a wine cellar, some are just a good drink. The generous aroma is fresh with citrus and stone fruit, while the palate is reminiscent of a summer creamsicle. The white grapes fermented on the skins not only contribute to the color but also the mouth-filling texture. The finish is nice, dry and lip-smacking, leaving a want for another sip of this wine that is meant as a drink. Before you know it, the bottle will be empty and you'll wonder, should I open a second?

**WINEMAKING:** Our Orangotango is made from white wine grapes fermented on skins in fermenters for 14-21 days. The wine is gently filtered by cross-flow for stability and polish. Only native yeast is used with no nutrient addition. The wine is bottled with around 20 parts free SO<sub>2</sub>.

**TASTING NOTES:** Aromas of guava, orange zest, jasmine. On the palate there is mango, orange marmalade, pink peppercorn, bergamot

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

### VINEYARD: FARMING: SOILS:

Jack Knife — Certified Organic CCOF — Silty Clay Loam

Blind Faith — Certified Organic CCOF — Silty Clay Loam

Margett — Organic without certification — Sandy Loam Alluvial

Beato — Sustainable — Sandy Calcareous Clay Loam

**VARIETIES:** Falanghina, Vermentino, Fiano

**HARVEST DATES:** 9.20.23-10.18.23

**YEASTS:** Native

**FERMENTATION** Micro-bin Ferment

**ELEVAGE:** Stainless Steel

**ALCOHOL:** 13%

**ANNUAL PRODUCTION:** 1,400 cases

Produced & Bottled by Giornata Wines  
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