



PRODUCED AND BOTTLED BY GIORNATA WINES, PASO ROBLES, POSCAL PSO ROBLES, CA WWW. GIORNATA WINES, PASO ROBLES, CA WWW. GIORNATA WINES. COM GOVERNMENT WARNING: (1) ACCORDING THE SURGEON GENERAL, WOMEN SHOULD NOT DEINE A LOCHLUC BEVERAGES DYRING PRENANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF A LOCHLUC BEVERAGES I MPAIRS YOWE ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HENTH PROBLEMS.

## 2019 FALANGHINA PASO ROBLES

**Composition** - Falanghina 100% **Élevage** - Amphora, native fermentation **Production** - 67 Cases **Alcohol** - 13.5%

## Winemaker's notes

Fermented entirely in terra cotta amphora, our Falanghina spent 3 months on its skins before being pressed and returned to amphora for maturation.

## **Tasting notes**

nose - orange blossom, nectarine, pineapple & thyme palate - stonefruit, orange zest, mineral

## **Vineyard notes**

Castoro Jack Knife Vineyard (Falanghina), Paso Robles Estrella District AVA

Soils are of the Nacimento-Los Osos complex. Mountainous -- almost a 50% slope facing North-East. Elevation is 1200 feet (roughly). Soils are a silty clay loam and are well-drained. The temperature drops to the 50's each night and gets up to mid-90's. The vines run E-W to avoid the hot afternoon temperatures. These own-rooted vines are organically farmed (though not yet certified).