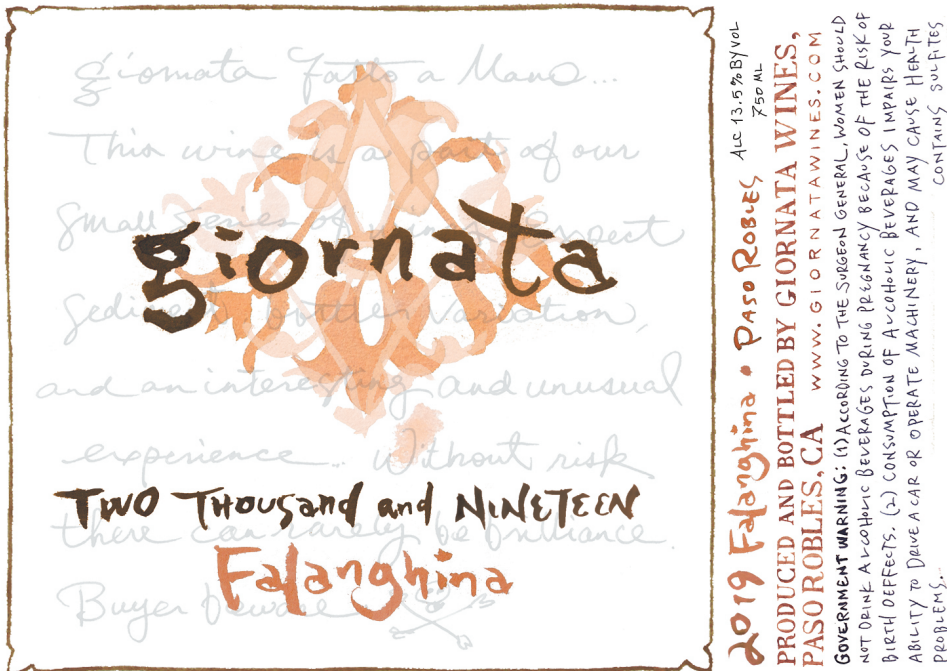


giornata



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 Nacimiento-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).