



2022
TROUSSEAU
GRIS
FANUCCHI WOOD ROAD
SONOMA COUNTY

These rare, near extinct vines produce unique yet fascinating fruit. In turn, the wines made from them are equally beguiling. Some skin contact lends an incandescent, roseate hue, breadth of palate and subtle tannin. Crushed by foot and left to macerate whole cluster for about three days, then drained and pressed to neutral puncheon and stainless steel for fermentation. Once dry, the wine is racked off its heavy lees and barreled down to all neutral puncheon for a 6 month elevage. Light and pretty, wildly floral yet savory with a visceral depth. An inebriating blend of wild pomelo, summer melon, stone fruit, white tea and sweet earth all weave with finessed length and elegant palate presence.

13% ABV

JOLIE LAIDE