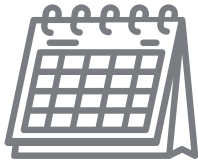


Vintage



Above-average winter rainfall replenished soils, followed by a cool spring that supported even growth. Brief summer heat spells were tempered by cooling trends, allowing vines to recover and reach optimal flavor and phenolic maturity.

Sight



Pale straw with golden highlights.

Nose



Fresh fruit aromas of granny smith apple, meyer lemon and kiwi mixed with lemongrass, watercress, chervil and white flowers.

Palate



Medium bodied flavors of nectarine, yellow apple and peach accented by notes of limestone, dandelion and arugula.