

# *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.