Vintage



The 2023 vintage brought heavy rains and a cool spring, delaying bud break and pushing harvest to October. The long, moderate season preserved bright acidity and produced complex, layered flavors.

Sight



Pale yellow gold with subtle greenish highlights.

Nose



Inviting aromas of candied lemon peel, pear, and opal apple, complemented by notes of saffron, roasted pecans, brioche, and baking spices.

Palate



Medium-full bodied, offering juicy flavors of pineapple, dried apple, and passion fruit, underscored by a rocky minerality and bright acidity that lead to a refreshing, complex finish.