



VERDELHO MISS INDEPENDENT 2013

VINEYARD

Verdelho is a white Portuguese grape variety most recognized for its vinification into fortified wines on the island of Madeira. However, following phyloxera few vines were replaced, and the name has long denoted a style of wine rather than a particular variety. Recently, the variety has had its most commercial success in the vibrant lemony-flavored table wines of Australia where its natural high acidity lends itself well to a refreshing style of wine.

The grapes for this wine come from our own vineyard in the foothills of Amador County. The vineyard is in a relatively cool site for the Sierra Foothills with a large diurnal temperature swing that produces whites with bright refreshing flavors.

WINEMAKING STYLE

The 2013 is our eleventh vintage of this relatively little known Portuguese white variety. The juice was fermented and aged completely in stainless steel in order to retain the varietals natural refreshing fruit character. The aromatic juice was inoculated with yeast native to the Southern Rhone. The un-oaked wine was aged for five months in stainless and did not go through malo-lactic fermentation.

WINEMAKER'S COMMENTS - STUART SPENCER

This exotic Portuguese white variety is relatively obscure in California but produces a fantastic wine. Bright crisp lemony flavors highlight this delicious fruit-driven wine. Delightfully refreshing, Verdelho's naturally high acidity make it an ideal companion to pan-Asian cuisine or as a stand alone summer sipper.

STATISTICS Varietal: 100% Verdelho Vintage: 2013 Alcohol: 13.5% pH: 3.32

Harvest Date: 08/26/13 Bottling Date: 3/08/14 Production: 200 Cases