

Many N. Americaners have little acquaintance with the earthy/floral white wines of Bordeaux, which run from the often prosaic Entre-deux-Mers to the sublime *vins de terroir* of Pessac and Graves; these undersung wines have created the template for our “Gravitas.” Gravitas—a blend of Semillon, Sauvignon Blanc, Sauvignon Musqué (the fragrant variant of SB), and a dollop of Orange Muscat—is something else again. The nose has the haunting perfume of magnolia flowers and scent of white peaches, with suggestions of ripe Bosc Pear, sweet green grass, exotic saffron and a touch of lavender honey. But wait, there’s more: A bit of bergamot orange blossom, jasmine, and key lime custard, quince and Madagascar vanilla. These aromas are echoed on the palate adding a light, deft, fresh acidity; a savory wine, perfect with all manner of seafood and lighter entrées.

VINEYARD | PRODUCTION NOTES

Gentle pressing of the fruit, indigenous yeast, stainless steel fermentation, completed malolactic fermentation, extended lees stirring for 5 months.

FOOD PAIRINGS:

Oysters, cassoulet, grilled veggies



VITAL STATISTICS

Varietal Blend:

- 54% semillon
- 43.5% sauvignon blanc
- 2.5% orange muscat

Vineyards:

- 30% Yount Mill
- 28% Jack McGinley
- 24% Steele
- 15% Fortress
- 3% Ventana

Appellation: California

Alcohol by Volume: 13.5%

TA: 6.6 g/L

pH: 3.4

Production: 4,915 cases

Optimal Drinkability: Drink now through 2020

Serving Temperature: 48-50° F

REGION



WINEMAKER

