

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 and Gewürztraminer—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, a touch of lavender honey and Meyer lemon zest. 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, flinty mineral character; 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, extended lees stirring for 5 months.

FOOD PAIRINGS:

Oysters, cassoulet, grilled veggies, cheese course.



VITAL STATISTICS

Varietal Blend:

61% Semillon, 35% Sauvignon Blanc, 4% Gewürztraminer

Vineyards:

47% Fortress, 22% Las Lomas, 18% Yount Mill,
9% Loasa, 4% Brassfield

Appellation: North Coast

Alcohol by Volume: 13.4%

TA: 6.0 g/L

pH: 3.52

Production: 3,161 cases

Optimal Drinkability: Drink now through 2021

Serving Temperature: 48-50° F

REGION



WINEMAKER

