



2007 Trebbiano *Paso Robles*

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Tasting Notes

In contrast to European Trebbiano, this wine boasts complex aromas and flavors. A full palate of white peach, lime and cream underscores a bouquet of pineapple, apricot, vanilla, coriander, flint and hay. Soft in texture and supported by a structure of crisp acidity, the wine leaves enjoyable coating sensations in the mouth and a persistently long, but delicate finish.

Vineyards

Las Casitas Vineyard
Paso Robles Appellation

Overview

One of the most widely planted grapes in the world, trebbiano is known for its high acidity, plentiful yields and ease of ripening. It accounts for about a third of all white wine made in Italy where it is mostly blended with other wines. Trebbiano is also cultivated in Argentina, Australia, Bulgaria, France, Portugal and California.

Our trebbiano was sourced from Las Casitas Vineyard, a planting situated on a knob in southwest Paso Robles. With signature pale-white calcareous soils, this vineyard is exposed to cool nights from 1,200-foot elevations and stiff winds resulting from its close proximity to a pass in the coastal range called the "Templeton Gap". Fifty percent of the grape clusters were thinned near mid-season to concentrate fruit flavors.

Wine Analysis

VARIETAL CONTENT: 100% trebbiano
FINISHED ALCOHOL: 15.5%
TOTAL ACIDITY: 0.68mg per 100ml
pH: 3.52

Winemaking

- Hand harvested September 24, 2007 in the early morning cool
- Whole cluster pressed at low pressure to maximize fruitiness and minimize astringency
- 100% BBL fermentation (neutral French oak) to increase complexity
- 100% malolactic fermentation to enhance mouthfeel
- Sur lie aged for 18 mos to soften acidity and maximize development
- Lightly filtered before bottling