



VINTAGE NOTES

2022 produced another in a string of fine vintages. The growing cycle began with a dry spring. Then, summer arrived with cooler than average weather in January and some heavy rains from mid-January through mid-February. These rains slightly affected early-harvest grapes, reducing overall yields especially for white varieties. March through mid-April saw sunny and dry weather. As a result, our grapes reached good levels of sugar and polyphenolic development. We accelerated harvest activities due to an April early frost.

In the end, 2022 produced a high quality vintage, with great balance, concentration and ageworthiness. White wine yields were reduced slightly compared to average years but have great acidity and fruit expression.

TASTING NOTES

Our signature high-altitude white blend gets a new beat, reimagined without the use of oak barrels for aging. This remastered release keeps its northern-Rhone backbone with fruit-forward Marsanne and Roussanne and the herbacious notes of Sauvignon Blanc. All three grapes are harvested together from our single Vineyard 335, then cofermented as a field blend in stainless steel tanks. Pair with charcuterie, kale and couscous salad, wood-fired pizza with white sauces or olive oil, focaccia or whatever grooves your summer mood inspires.

WINEMAKERS

Mariana Onofri,
Pablo Martorell

GRAPES

Marsanne 40 percent, Roussanne 40 percent Sauvignon Blanc 20 percent.

ALCOHOL

14.3 percent ABV

CELLARING

Enjoy through 2025

PAIRING

Charcuterie, seafood, mixed greens,
back porch afternoons

GROWING REGION

Los Chacayes, Tunuyán, Uco Valley,
Mendoza, Argentina

LIMITED RELEASE

300 bottles

TECHNICAL INFO

6.73 percent total acidity
1.8 g/l residual sugar
3.43 pH