

INNATE WINES

2016 ARNEIS

VISTA VERDE VINEYARD
SAN BENITO COUNTY

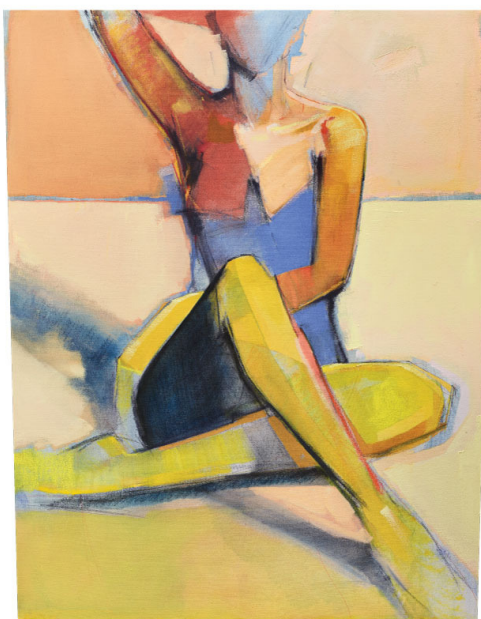
SOURCE

Vista Verde Vineyard is one of the five estate vineyards of Williams Selyem. The vineyard is cooled by Pacific Ocean breezes that penetrate through gaps in the Gavilan and Santa Lucia mountain ranges. The surrounding mountains and valleys around this vineyard, some 25 miles inland sitting at 1,000 feet in elevation, create a significant maritime influence. This causes a pronounced diurnal temperature variation that creates a long, slow growing season.

The growing season is ideal for the aromaticity to develop without the loss of the all-important acidity dropping off. In addition, the San Andreas Fault runs through virtually all of San Benito which has caused an upshift of mainly limestone, but also other geological features including granite. This causes stress on the vines and resulting minerality to the wines. Specifically, the well-drained soil of Vista Verde consists of rock and pebble with some calcium carbonate lenses and an abundance of limestone with severe limestone fractures.

VINIFICATION

With the coming of the sun, each cluster was hand-sorted at the winery before it underwent a slow, gentle whole cluster press. Winemaker Nathan DeCamps continually tasted the pressed juice until he was satisfied with the extract. The goal was for this wine to have an oxidized quality. To accomplish this, the wine splashed as much as the press pan would allow. Following this, it was splashed again into a sanitized open top tank to brown until barreling down. The wine underwent a long, slow native primary and secondary fermentation in three neutral French oak barrels. The wine was racked once after three months at which point a minimum addition of sulfur was added based on the innate chemistry of the grape. This was the only addition of any kind during the winemaking and élevage. No other additions or subtractions occurred. The wine was bottled with zero fining or filtering.



NOTES

The wine has a golden hue with minor yet fairly large-sized sediment (grape partials etc., not tartrates). On the nose bruised peach, dried pineapple, and apricot leap from the glass through slight oxidative notes and petrol. The flavors predominantly echo the nose, with taste of peach skin, toasted pineapple, and stone fruit. Bitter stone fruit pit and roasted chestnut, furthered with the oxidized quality, give this wine serious complexity. There is minerality and acidity in spades which gives the mid palate uplift before the lengthy finish.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 22, 2016

BOTTLING DATE: APRIL 11, 2017

Alcohol | 12.8%

Residual Sugar | <0.1g/L

