

INNATE WINES

2016

TOCAI

FRIULANO

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 adds 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. The whole clusters were then placed in one neutral French oak Puncheon and one neutral French oak Barrel, both with their heads removed. The whole clusters were immediately foot stomped, and again as needed while leaving the integrity of the whole cluster. The wine underwent native primary and secondary fermentation in these open top barrels, receiving manual punchdowns two times a day or as prescribed by the grape. After the wine was completely dry, winemaker Nathan DeCamps continued to leave the wine on the skins in the open top barrels for a total of 22 days. After a gentle pressing, the wine returned to clean and sanitized neutral FO barrels, for five months with no battonage. No additions or subtractions occurred except a minimal amount of sulfur. The wine was bottled with zero fining or filtering.



NOTES

The wine has a honeyed orange hue with ample, fairly large sized sediment (grape particles, etc.) and a modest amount of ultra-fine sediment that swirls when the bottle is agitated. The floral nose consists of jasmine, fruit tree flowers, lemongrass, and light magnolia. Fruit shine through on the nose in the form of plum and nectarine. In the mouth, this wine has never-ending nuanced flavors that seem to linger forever on the pallet and finish despite the medium-light body, low alcohol, and high acidity. In the mouth there is guava, mandarin orange, red grapefruit pith, wet stone, crushed rock, and raw walnut.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 23, 2016

BOTTLING DATE: APRIL 11, 2017

Alcohol | 12.2%

Residual Sugar | <0.1g/L

