# INNATE WINES

# 2017 SEMILLON HAPPY CANYON OF SANTA BARBARA

## **SOURCE**

Lying in the easternmost part of the Santa Ynez Valley, Happy Canyon of Santa Barbara is the smallest AVA in Santa Barbara County. This vineyard is situated between the North-South San Rafael mountain range, and one of only a few in the world East-West oriented mountain ranges: the Santa Ynez.

This creates the greatest change in diurnal temperature of any AVA in Santa Barbara, consisting of around 50 degrees. The hot days and cool nights allow the sugar, acid and fruit to develop harmoniously.

This, along with loam, high minerality, interspersed cobbles, and poor nutrients lend to intense fruit with abundant acidity.

# **VINIFICATION**

Each cluster was hand sorted at dawn before undergoing a relatively quick direct press immediately into a single 9 year old French oak puncheon and two 10+ year old French oak barriques. The wine underwent native primary and secondary fermentation in barrel with zero additions and subtractions except a minimal amount of sulfur around 3 months during topping prior to bottling. No battonage or racking occurred during the 9½ months in barrel. However, the wine was gently pulled via nitrogen with ample room from the barrel bottom immediately prior to bottling which was completed unfined and unfiltered.



### **NOTES**

A verve of youth is expressed on the nose with fresh lime juice, green herbs, and acacia flower. Acidity is in spades in this light framed mid-golden exuberant wine in the way of tangerine oil, fresh lemon, yuzu, and mandarin peel. Faint beeswax and lime leaf honey notes are intertwined and continue to build until bringing up the rear with crushed stone and wet pebbles. There is a degree of oiliness that adds intrigue against the youthful acidity on the lingering finish in this most age worthy white.

### **DETAILS**

WINEMAKER: NATHAN DECAMPS HARVEST DATE: AUGUST 26, 2017 BOTTLING DATE: JUNE 9, 2018

Alcohol | 11.2% Residual Sugar | <0.1g/L

