

INNATE WINES

2017

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. Each cluster was sent through a state-of-the-art destemer in which perfect whole berries emerged. The selected whole berries were placed directly into neutral French oak open top puncheons where it was immediately foot stomped and placed in a cold room. The wine underwent native primary and secondary fermentation in these open top barrels and received 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 for 36 days. After a long, gentle pressing the wine returned to clean and sanitized neutral FO barrels for seven and 1/2 months. There was no battonage and the wine was never racked. A minimum amount of sulfur was added directly to the barrels when topping, around three months before bottling. This was the only addition of any kind during the winemaking and elevage. The wine was bottled with zero fining or filtering.



NOTES

The wine is a crystal light orange with minimal sediment (no large particles). Despite never racking, it possess a small amount of ultra-fine sediment that swirls around in the bottle like a dust storm. This wine has notes of orange and other fruit tree blossoms. The pallet is relatively light despite the skin contact and oak aging on the lees. Flavors of grapefruit, meyer lemon, and bitter almond are prevalent in this acidic and minerality-driven wine. There is a briny, sea spray, oyster shell component lending to the minerality. The finish is quite light on the pallet but with lingering aromas and flavor.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 27, 2017

BOTTLING DATE: JUNE 9, 2018

Alcohol | 11.1%

Residual Sugar | <0.1g/L

