



# 2014 DRY GEWÜRZTRAMINER

"Almost Champagne-like aromas of lemon-lime soda, lime marmalade, chalk, crisp apples, night jasmine and a bit of yeast entertain the nose on this bone-dry bottling from the Central Coast's longtime Alsatian-minded producer. The tongue tingles with acidity once sipped, with flavors of apple skin and lime zest growing tart as the wine lingers."

-Matt Kettmann, Wine Enthusiast

VINTAGE	2014
SRP	\$20.00
ALCOHOL	13.7%
рН	3.2
RESIDUAL SUGAR	0.24%
HARVESTED	Sept. 3, 4, 17, 2014
BRIX AT HARVEST	23.5
BOTTLE DATE	January 30, 2015
CASES PRODUCED	1,550 750mL
VINEYARDS	80% Viento Vineyard, Monterey County and 20% Ventana Vineyard, Arroyo Seco AVA



### 2014 DRY RIESLING

"More immediately accessible and affordable than the producer's great estate bottling, this wine invites the nose with petrol, smashed white flower, wet chalk, lemon curd and pink-grapefruit aromas. The acidity is finely pointed on the refreshing and bitter sip, with lime skin, mandarin-orange pith, quinine and pink grapefruit flavors."

#### -Matt Kettmann, Wine Enthusiast

VINTAGE	2014
SRP	\$20.00
ALCOHOL	13.3%
pН	3.18
RESIDUAL SUGAR	0.4%
HARVESTED	Sept. 8, 10 Oct. 13, 2014
BRIX AT HARVEST	22-23.5
BOTTLE DATE	February 23, 2015
CASES PRODUCED	1,497 750mL
VINEYARDS	41% Viento Vineyard in Monterey County, 34% Oliver's Vineyard in Edna Valley, 19% Ventana Vineyard in Arroyo Seco, 6% Estate Claiborne Vineyard in Edna Valley



## 2014 PINOT GRIS

"Salted lemons, seared nectarine, chamomile, yellow apple and a touch of sourdough show on this bottling, which deftly balances crispness with richness. Slightly browner flavors pop on the palate, with buttered peaches, lemon oil and Marcona almonds."

#### -Matt Kettmann, Wine Enthusiast

VINTAGE	2014
SRP	\$20.00
ALCOHOL	13.2%
pH	3.6
RESIDUAL SUGAR	0.2%
HARVESTED	Sept. 3, 2014
BRIX AT HARVEST	22-23
BOTTLE DATE	February 25, 2015
CASES PRODUCED	458 750mL
VINEYARDS	100% Laetitia Vineyard, Arroyo Grande AVA
BARREL AGING	100% Barrel feremented in neutral French oak