



## 2015 ARNEIS

*Arneis originates* from the hills of Roero, northwest of Alba in the Piedmont region of Italy from where Edoardo Seghesio emigrated from. Arneis translates to “little rascal,” due to its thin skinned berries and tightly formed cluster anatomy. This delicate nature brings challenges in the vineyard. Today, we farm three separate blocks at our Keyhole Ranch, where the cool, marine influenced climate produces highly expressive Arneis.



### FOOD AFFINITIES

Mild cheeses, fruit-accented salads (particularly grilled peaches), sushi, risotto, seafood and Thai or Indian cuisines

### TASTING NOTES

Floral aromas of citrus blossom, quince and starfruit

Underlying mid-palate richness elevates notes of tart apple, quince and stone fruit

Mouthwatering acidity lingers on the finish

### VINEYARDS

Our Estate-owned Keyhole Ranch in northern Russian River Valley is home to our Italian white varietals. This vineyard’s microclimate is tempered by cool coastal breezes and frequent summer-morning fog. The soils are composed of gravel and clay loams.

### VINTAGE

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring’s dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

### VINEYARD REGIMEN

Our crews adjusted canopy density, removing leaves several times during the season to achieve optimum sunlight. A green harvest to remove fruit on weak shoots and stacked clusters was completed. Veraison thinning was performed to remove unevenly ripened clusters and to help tighten uniformity of the crop.

### FERMENTATION REGIMEN

The grapes were whole cluster pressed, 88% stainless steel tank fermented, 12% concrete egg fermented, left sur lie until bottling to add textural complexity, while maintaining Arneis’ purity of fruit and bright varietal essences.

### HAND-HARVESTED

Sept. 8 - Sept. 10, 2015

### AVERAGE BRIX AT HARVEST

23.3°

### TITRATABLE ACIDITY

5.88 grams/liter

### ALCOHOL

14.0%

### VARIETAL COMPOSITION

100% Arneis

### CASE PRODUCTION

1,500

### RELEASE DATE

April 2016

### PRICE

\$22

