

Catalia



Technical Details:

Production: 105 Cases
Blend: Verdelho 100%
Cooperage: Stainless Steel & neutral French Oak
Release: April 2020

2019 Verdelho

Vintage: 2019

Appellation: Shenandoah Valley, Amador County, CA

Tasting Notes:

The color is medium yellow with a green tint. The wine opens with fresh aromas of Pippin apple, orange zest, pineapple and kiwi. With time in the glass, a second wave of aromas appears: Crenshaw melon, pear and tropical notes of guava and papaya. Flavors parallel the aromas. In the mouth, the texture is round, silky, and delicate. The wine finishes very crisp and racy, a multi-faceted wine for warm spring & summer afternoons around the pool or patio.

Food Pairings: Our Verdelho excels when paired with delicate white fish like Petrale sole, niçoise salad and ripe, freshly sliced fruits. Mild white cheeses, both creamy and hard, along with goat cheese also pair very well with this wine.

Vineyards:

Verdelho is one of a handful of white wine varieties that do well in warm macro climates since it can develop multilayered fruit profiles and retain its acidity. One great terrior is the Shenandoah Valley in Amador County, home of the Sisney Ranch®. The red granitic soils produce spicy wines. Verdelho has small, open clusters with very petite, oval shaped berries that give good concentration. The block is one acre and is meticulously farmed by owners Jeff & Margie Runquest, along with their dedicated viticulturist, Pat Rohan. The trellis system is a lyre which evenly spaces the shoots to provide dappled sunlight to the fruit. This, in addition to fruit thinning, results in maximizing flavors.

Vintage Notes:

The winter of 2019 yielded well over 50" of rain in Amador County. Spring started late, in mid-May, and was cool and compressed. As a result, fruit set in the Verdelho was reduced by 50%. Summer weather was "normal" but hot, dry fall winds were hard on the canopy. Fortunately, the canopy was ample and did shade the berries from sunburn. Thus, wine quality was excellent.

Fermentation & Aging:

The grapes were harvested on August 29th. The Brix was 23.9°, 3.71 pH and 6.4 g/L total acid. The juice was fermented in stainless steel until about 1° Brix then transferred to neutral French oak barrels to finish fermentation and to receive sur lie contact for 5.5 months. The wine was bottled on Feb. 13, 2020.