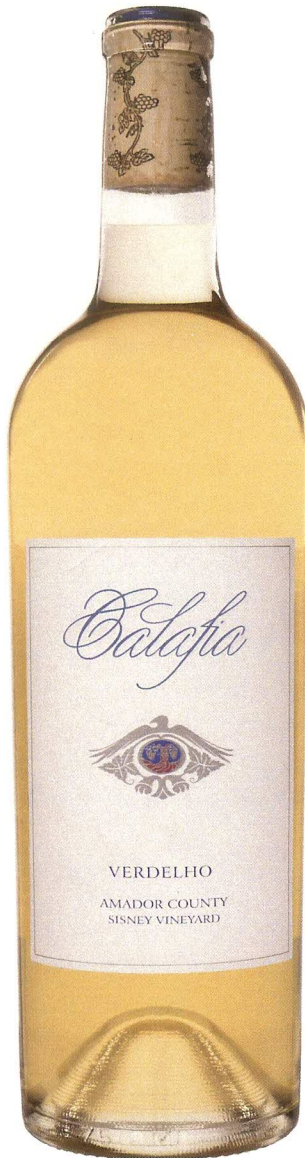


# Calafia



## Technical Information

**Blend:** 100% Verdelho

**Appellation:** Shenandoah Valley,  
Amador County, CA

**Release Date:** May 2017

**Cases Produced:** 110

## CALAFIA CELLARS

629 Fulton Lane

St. Helena, CA 94574

Phone/Fax 707-963-0114

## 2016 Verdelho

**History:** Verdelho hails from the island of Madeira, due west of Morocco, and was widely cultivated as early as the 1600's! Its exact origin remains a mystery; it may have originated on Madeira itself. By 1872 Verdelho constituted two-thirds of the island's vineyards. Originally, it was used to make Madeira's famous sweet desert wines along with the Bual, Malvasia, and Sercial varieties. With time, Verdelho became the most widely planted white variety within the DOC region. Traders took cuttings to the Azores, Australia, France and Portugal. It came to California as the main variety in premium white port, but it is now re-born as a zesty, layered, dry & crisp table wine.

**Tasting Notes:** The color is light to medium yellow with green hues at the edge of the glass. The wine opens with fresh aromas of kiwi, Pippin apple, and lemon zest. With time in the glass, a second wave of aromas appears: apricot, melon, pear and tropical notes of guava and mango. Flavors parallel the aromas. In the mouth, the texture is rich, round and silky, yet delicate. The wine finishes very crisp and racy, a multi-faceted wine for warm spring/summer afternoons and evenings. **Food Pairings:** Our Verdelho excels when paired with delicate white fish like trout & Petrale sole, niçoise salad and ripe, freshly sliced fruits. Mild white cheeses, both creamy and hard, along with goat cheese pair particularly well.

**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 Jeff & Margie Runquest, along with their astute and 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 2016 growing season began on the heels of our third drought year. Spring weather was warm, resulting in a normal flowering and berry set, and thus a solid crop of Verdelho. Summer weather was again the new "normal"; warm with harvest coming early again, starting in early August. Climate change in action! The Verdelho had full maturity, excellent concentration with moderate acid.

**Fermentation & Aging:** The grapes were harvested on Aug. 10 at 24.3° Brix 3.5 pH and 6.5 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 months. The wine was bottled in Feb. 2017.