

Catalina



2020 Verdelho

Vintage: 2020

Appellation: Placer County, Sierra Foothills

Tasting Notes:

The color is medium yellow with green hues. The wine opens with fresh aromas of Fuji and Pippin apples followed by citrus aromas of orange, pineapple, lemon zest and kiwi. With time in the glass, a second wave of riper aromas appears: honeydew melon, pear and apricot with tropical notes of papaya and guava. Flavors follow through from the aromas. In the mouth, the texture is delicate and silky. The wine finishes very crisp, racy and long. This is a multi-faceted wine for warm spring & summer afternoons around the pool, patio or porch.

Food Pairings: Our Verdelho enhances seafood such as scallops, filet of sole or trout. It also excels with niçoise salad, ripe, freshly sliced fruits and a variety of cheeses: both savory and delicate.

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. Verdelho has small, open clusters with petite, oval-shaped berries that yield good concentration. We have discovered a new such terrior in the Sierra foothills.: Sierra de Montserrat Vineyard, near the small town of Rocklin. The vineyard is hilly, reminding the owners of the Montserrat Peaks just northwest of Barcelona. The red granite soils produce flavorful and complex wines. The block is less than 1 acre and is meticulously farmed by Sam Patterson and managed by the affable Alice Jack. The trellis is a VSP which allows dappled sunlight to the fruit in conjunction with judicious leaf-pulling.

Vintage Notes:

The winter of 2020 yielded low rainfall, less than 50% of normal, about 16-20" in the North Coast wine country. Spring started "on-time" in mid-April, with good weather for flowering. The fruit set was normal but berry size was reduced due to lower rainfall, thus increasing quality. Summer weather was also normal and sufficient canopy shaded the crop. Harvest was somewhat early due to lower soil moisture and the threat of an early fire season.

Fermentation & Aging:

The grapes were harvested on August 20, 2020. The Brix was 24.8° with pH of 3.8 and total acid of 5.1g/L. 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. 16, 2021.

Technical Details:

Production: 98 Cases

Blend: 100% Verdelho

Cooperage: Stainless Steel & neutral French Oak

Release: April 2021