

*Catalina*



**Technical Details:**

**Production:** 145 Cases  
**Blend:** 100% Verdelho  
**Cooperage:** Stainless Steel & neutral French Oak  
**Release:** April 2022

## 2021 Verdelho

**Vintage:** 2021

**Appellation:** Placer County, Sierra Foothills

**Tasting Notes:**

The color is medium yellow with green hues. The wine opens with fresh aromas of Fuji 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. The wine finishes crisp & racy yet silky. This is a multi-faceted wine for all occasions.

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

**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 weather in 2021 was semi-back to “normal” with 14” of rain in the Loomis area, normal being about 21”. Spring weather was good and berry set gave a “normal” crop. Summer weather was essentially warm with a few heat spikes. There was no rain at harvest, thus the season ended on a positive note.

**Fermentation & Aging:**

The grapes were harvested on August 6, 2021. The Brix was 28.5° with pH of 3.9 and total acid of 5.0g/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 4 months. The wine was bottled on Feb. 10, 2022.