



Wine Facts For Nerds:

pH: 3.4

TA: 6.8 g/L

ABV: 14.1%

AVA: Royal Slope

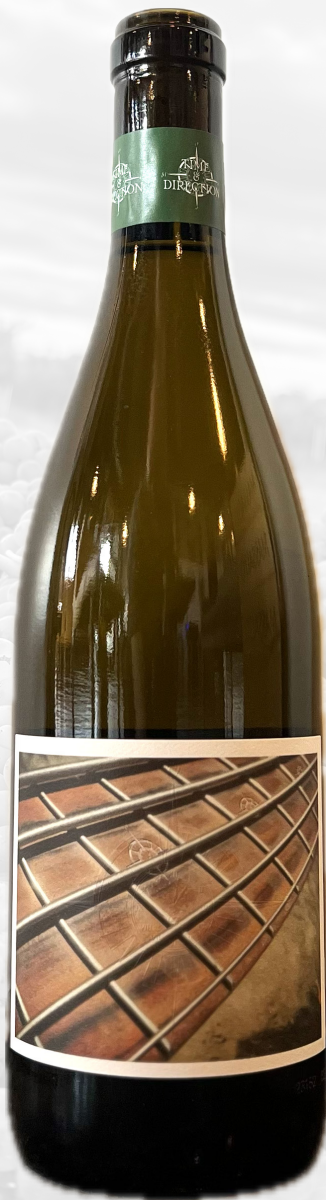
Vineyard: Corfu Crossing

Elevation: 1675 ft

Soil type: Adkins very fine sandy loam and Taunton silt loam at a depth of 12-24 inches on top of fractured basalt.

Fermented & aged in stainless steel barrels.

Unfined, unfiltered & not cold stabilized. Expect haziness & solids.



First and foremost, I want to share my disdain for writing tasting notes. Read the back label of the 'Old School' Syrah & you will see my general opinion on how tasting notes are written. What I taste, is not what you taste. All you really need is, do I like the wine, yes or no. It's really that simple. Having said that, here is what I smell & taste in this wine.

The Wine:

Aromas & Visuals: Honeysuckle, jasmine, all stone fruit, apricot, nectarine, white peach.

Flavors & Mouthfeel: Peach, some much acidity, river rocks, minerality, nectarine, sour patch peach rings.

2025 'Fretboard' Viognier