2022 Falanghina Clarksburg, California





Tasting Notes

First vintage of this Italian variety. Very bright, lively and fresh, this Falanghina present aromas of white peach, dry apricot and citrusy notes.

Vineyard Notes

These grapes were sourced from Lost Slough Vineyards in Courtland, CA, which lies within the Clarksburg Appellation, approximately 2.2 miles northeast of the town of Walnut Grove. The vines are trellised from east to west and the dirt is a dark brown and is heavy with clay. Very minimal irrigation is needed because of the high water table and it's close proximity to the Snodgrass Slough. Grapes are farmed organic and will be certified as such in 2023.

Winemaker Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. Next, the juice was racked and split into two tanks. One was fermented naturally (native yeast) the other was inoculated with cultured yeast. After a long cool fermentation, the wine was transferred to neutral oak barrels for a 10 month aging period on light lees with no stirring.

Vintage: 2022 Varietal: Falanghina Appellation: Clarksburg Harvest Dates: 9/8/2022 Fermentation: IPart Natural, part Inoculated, 20% Malolactic Aging: 10 Months in Neutral Oak Barrels TA: 7.3 g/L pH: 3.37 Alcohol: 14% Residual Sugar: 0.04% Bottling Date: 7/13/2023 Cases Produced: 473

