

~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2010

Appellation: Mendocino
County, River Road bench
land.

100% Tocai Friulano

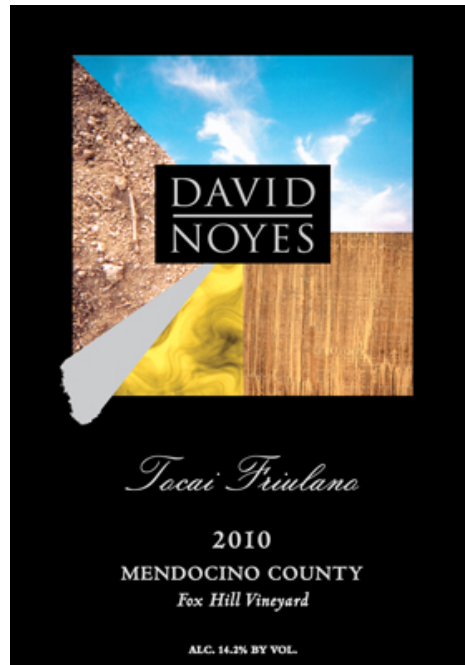
Harvested: October 3, 2010

22.6°Brix 3.74 pH

Stainless tank fermented w/a
mix of 5 yeast strains at 55° F
for 28 days, left on the yeast
lees until January.

Bottled: March 2011

Released: July 2011



Food Pairing:

Traditionally paired
with air cured ham—
prosciutto, but try it
with a flavorful
vegetarian pasta, or, of
course, anything from
the sea.

Alcohol: 14.2 %
pH: 3.30
RS: very dry, 0.02%

Longevity: 2-4 years

an intersection
of soil, season, time and care
the moment lingers

Production: 56 Cases

“ This style of white wine is like Zen calligraphy—one brush stroke, but it says everything ”

A great summer wine! The initial aromas remind me of spring flowers, sweet grass and candied lemon peel. On the palate flavors of both sweet herbs and slightly candied fruit reinforce the initial impressions, and provide a delightful play of flavors, with enough authority to pair with either cured ham, ratatouille, or anything marine in origin.

This year, I returned to Lowell Stone’s vineyard, located on the dry benchland above River Road for my 2010 Tocai Friulano. The dry, sandy soil is well suited to most varietals and his Tocai, (one of about a dozen Italian varietals on the property), provides a great example of the wine. I shared the productions with VJB vineyards, who’ve worked with Lowell for several years now since we first shared the vineyard in 2006.