

Batch#213 “PickleBall”

Orange wine is quickly gaining fans across the US, much like the rise of PickleBall. This release is our 5th vintage of Viognier that we’ve skin fermented in neutral French Oak barrels.

VINTAGE

The 2025 Napa Valley vintage was defined by a cooler, steady growing season with no major heat events, allowing for balanced ripening, moderate sugars and strong natural acidity. Classic in style, showing elegance, structure and longevity, with depth of color and phenolic ripeness achieved at lower Brix.

VINEYARD

A micro-climate moderated by San Pablo Bay and the Pacific Ocean, both keeping the vineyard cooler than other valley’s vineyards.

Clay soil with a high-water table, and warm Californian sun allow our viognier grapes to gradually develop, producing an aromatic, complex and elegant gem.

TASTING NOTES

Pronounced aromatics of white peach, apricot and orange blossom open the nose.

The palate is pronounced with showing with flavors of mango, tangerine and nectarine.

The finish is lively and long, lingering for minutes with tropical notes.

- 100% Viognier.
- Whole cluster skin fermented in macro-bins for 31 days to complete dryness
- Aged 7 months in neutral French Oak
- Low Sulfites <25ppm Free SO₂ at time of bottling

