



2013 The Old Vines White Wine – Field Blend

Most vineyards in Napa Valley are neat rows of trellised vines. Not this one.

This is a meandering time capsule of a vineyard. And the wine it creates is truly astonishing. “Beyond organic,” this collection of head-trained heritage grape varieties has been dry-farmed without any sprays or chemicals of any type since the mid-1950’s. The youngest vines are 50+ years old with many of the vines exceeding 90 years of age. All of the vines are either planted to St. George rootstock or on vinifera roots. Yields are approximately 0.5 ton/acre.

The wine presents a pale straw color and has exotic aromas of toasted almond, bruised apple and something fresh – almost herbal – yet impossible to describe. Simultaneously broad and focused, the palate has a bright line of acidity that provides the framework for the flavors of lime rind, lemon custard and fresh baked brioche. The savory finish is truly mouthwatering and the flavors hang onto one’s palate in a pleasing whisper of the statement made with each sip.

Bottled unfinned and unfiltered, this wine is unlike anything produced in California.



Appellation: Napa Valley

Fermentation: On lees in neutral oak barrels

pH: 3.29

TA: 7.1 g/L

Alcohol: 12.0% by vol.