



Description

White Study is inspired by the wines of Northeast Italy. It continues to evolve into an ever more sophisticated wine of earthy minerality balanced by hints of pineapple, banana and watermelon. The flavors are round, smooth and refreshing while maintaining their upright, angular nature.

Technical Information

Harvest date(s): August 29th & September 23rd, 2019

Vineyards: Sandstone

Blend: 45% Ribolla Gialla, 45% Tocai Friulano & 10% Chardonnay

Alcohol: 12.1%

pH: 3.60

TA: 5.40

Retail price: \$36

Production: 239 cases

Winemaking process

We fermented the Ribolla Gialla in stainless steel and the Friulano in concrete while the Chardonnay was fermented and aged in a neutral oak puncheon. The wine was blended in December and aged for 2 months in a combination of neutral oak puncheons and stainless steel barrels and was bottled in late February 2020.

