



### **2016 Ryan's Vineyard Napa Valley Semillon**

This wine is an homage to the long-aging mineral Semillons of the Hunter Valley, low alcohol, bracing acidity, with a lovely beeswax texture and a flinty nose with a hint of dried fig.

The fruit was very lightly whole-cluster-pressed and fermented in well-loved neutral barrels. To preserve all of the acidity the wine was prevented from going through malo-lactic fermentation. After ten months of barrel aging, the wine was filtered to prevent further malolactic fermentation, and then bottled. Intended to age, we held it in bottle for two additional years before release, but will reward much longer aging.

The pH is 3.3, the TA is 6.4, and the alcohol is 12.4%. 126 cases produced.

#### **The Vineyard**

The Semillon comes from Ryans Vineyard, which sits on a streak of alluvial gravel in the center of the valley floor, in the cool and foggy southern part of Napa. It is directly in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards Calistoga. Native grasses are planted under the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil.