3 COUNTIES × [1SB + 1A + (1V + 1R)] = EXPERIMENT W2.5

This is our second year making a white wine blend, and our first time venturing outside Napa, in pursuit of new and novel vineyards and varietals.

In Sonoma County, we worked with a beautiful Sauvignon Blanc vineyard planted in very rocky, volcanic soils—so familiar to us for red wines, but entirely new for white varietals.

We were less familiar with Calaveras County, but when the opportunity to work with a vertiginous vineyard of Albariño came about, we jumped at the chance to experiment with this vineyard planted in schist over a big chunk of limestone.

We used the same source as last year for the Viognier and Roussanne. However, even those became an experiment as yields were so low we decided to pick, press and co-ferment them.

The resulting 2015 Experiment W2.5 blend is fresh and has great richness. Food friendly and complex, it offers aromas of quince, fresh cut apple, warm croissant, jasmine, lemon curd and white peach.

Austin Peterson *Winemaker*

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