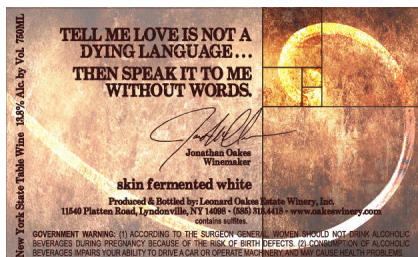


# 2014 Skin Fermented White

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Alcohol label %: 13.8

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## Harvest

For this vintage we harvested the fruit at the end of November when the sugar levels had climbed high enough for the fruit to be considered late harvest.

## Winemaking

Fermenting the wine on the skins and treating the wine in a more oxidative method we arrive at an orange colored wine. We chose Vidal Blanc as the grape variety because of its thick skins and its ability to hold its acidity late into the season.

The fruit was hand harvested and crushed and destemmed to a red fermenter. Fermentation initiated with wild yeast. Punch downs were started on day two and continued through fermentation. Fermentation was allowed to run at a higher temperature to achieve a good extraction of phenolics. Fermentation finished in about 12 days and the wine was left on the skins in tank for the next four weeks with periodic punch downs. The wine was then pressed out and allowed to settle out in a tank in a cold room. The tank was purposefully left open to bring a good amount of oxygen into the maturation process. With higher alcohol levels and cold temperatures, the wine was able to be aged without the use of sulfur. After close to six months, the wine was racked twice and then sulfured once with a very small amount. The wine was then bottled without fining, filtration or sulfur adjustments.

## Nose

A lot of crazy complex aromatics.

## Palate

The results are a higher alcohol, tannic, big white wine.