



Alcohol label %: 10.6 | pH: 3.07 | Acidity (TA): 5.1 | Residual Sugar (g/L): 3.97



## **Growing Conditions**

In 2023, spring rains pushed our vines into a dry summer. Cool, autumn weather prolonged ripening as we slowly developed phenolics. Harvest bore beautiful fruit resulting in balanced wines and vibrant flavors.

## Winemaking

100% Steel

## **Palate**

Overflowing with flavors of candied apple, kiwi, and soft peach, this wine embodies the essence of indulgence. Juicy and fruit-forward, it offers a sensory journey that transports you to the heart of summer.

## **Food Pairing**

Fresh Ricotta with Honey & Pear