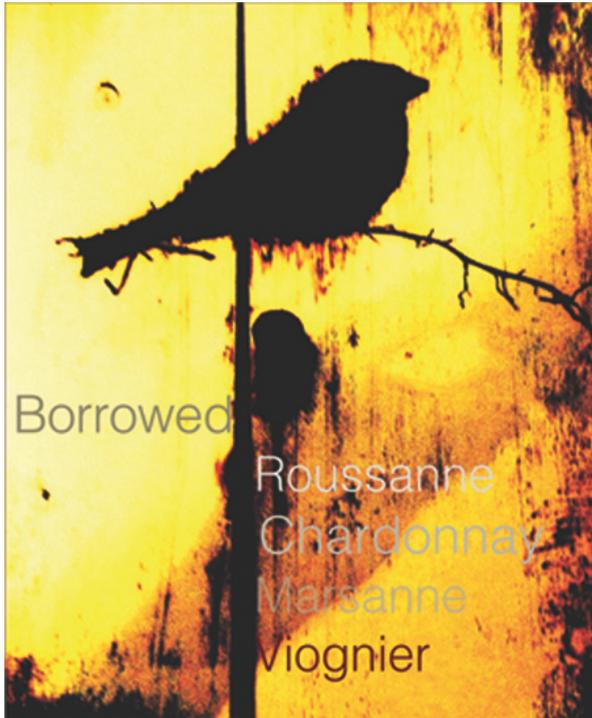


2013 BORROWED



VITALS

Varietals	Roussanne 37%, Chardonnay 35%, Marsanne 20%, Viognier 8%
Vineyards	Watch Hill, Bien Nacido (65/35)
Yields	1.2-1.7 tons / acre; 0.9-1.2 lbs / vine
Brix (at harvest)	24.7
Alcohol	14.6%
pH	3.63
Barrels / Coopers	228 & 300L French Oak, New & Used, Stainless Steel
Barrel Aging	24 months
Rackings	None
Filtering / Fining	None
Bottled	January 2016
Production	105 cases
Release	Fall 2016
Winery Retail	\$50

NOTES

Most of us associate white wine with warm weather – and for good reason: just as the only excuse for drinking cheap beer is that its cold and thus refreshing on a hot day. Lamentably, too many white wines also fall into that category. By now you know our deep commitment to making white wine at absolutely the same level of seriousness and captivating beauty as our reds. This is a white wine for the colder months. The deep, round, and exotic aromatics remind us of a day filled with shadows as much as light, of a field of damp grasses and flowers, dried herbs, and the comforting scents of a French bakery. The robust body and soul of this dramatic cloudy day want you to marry it to a substantial meal.

Food: A roast chicken, or grilled meats, maybe accompanied by ratatouille, or oven roasted root vegetables to usher in the romance of Fall and celebrate the beauty of Winter. But one doesn't need to go that serious – this works equally well with well-chosen cheese (hard or soft / simple or decadent), some walnuts (fresh from the shell if handy) and a simple tossed salad.

Music: I'd go with old Brazilian stuff, like Canto de Ossanha from Trio Maraya, Guitar virtuoso Baden Powell; or Donald Byrd's "New Perspectives" Album, or the Blue Note 75 sampler

MP