



The most awarded California winery using organically grown grapes.

New! 2013 Amber Folly (Semillon)

Our Randle Hill Organic Vineyard, Yorkville Highlands

- ◆ A so called **“Orange Wine”**
- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Semillon
- ◆ Technical Notes:
 - Alcohol: 13.0%
 - Total Acidity: 6.5 g/L; pH: 3.59;
 - RS: Dry
 - Less than 250 cases produced
 - Suitable for vegans
 - Bottled Aug 5, 2014
- ◆ Fewer than 300 cases produced

Winemaker Notes

The vines date back to our 1989 planting. We harvested on Oct. 12, 2013 and hand-picked as usual selecting only the very best clusters that had reached our flavor profile.

This wine was treated like a red wine — left to sit and ferment on its skins, which gives it depth and color unlike other white wines.

Hence **“Orange Is The New White.”**

Blend: 100% skin fermented Semillon

Harvested: October 12, 2013

Inoculated with Premier Cuvee yeast

Pressed: October 22nd

Fermentation: 10 days in open top vats.

Barrel Aging: 8 months in 100% seasoned

French Oak

Notes on Orange Wine

The practice has a long history in winemaking dating back thousands of years to the Eurasian wine producing countries of Armenia and Georgia. In recent years the practice has been adopted by Italian winemakers, initially in the Friuli-Venezia Giulia wine region, while there is also production in Slovenia, Croatia, France, Germany, New Zealand, and California. Orange wines were not uncommon in Italy in the 1950s and 1960s, but gradually became obscure as technically correct and fresh white wines came to dominate the market.

