

ORIN SWIFT, BLANK STARE



DESCRIPTION

Glowing in the glass, the aromatics concentrate with notes of lemongrass, fresh cut grass and hints of lavender, cream and jasmine. On the palette, the entry is all acidity but with a serious mid-palette—lively flavors of kiwi, lime and intriguing minerality. The finish is bright and youthful with a slight Meyer lemon rind closing out the wine.

VINIFICATION

30% barrel-fermented in French oak, 55% new. 70% Fermented in stainless steel tanks. No malolactic fermentation.

AWARDS

2019 - Dave Phinney

ADDITIONAL INFORMATION

Country: United States
Area: California
Color: White
Category: Wine
Flavor profile: Fresh, Fruity, Lively
Alcohol percentage: 15.5