

2017 INIZI HI-JUMP White | Mendocino County

Varietal- 80% Viognier and 20% Tocai Friulano

Vineyards- The HI-JUMP White is sourced from two vineyards, Foxhill Vineyard and McDowell Valley Vineyard. Both vineyards are in the extreme edges of Mendocino County. Foxhill is located on the northern end of Mendocino County and sits on the foothills of the AVA. McDowell Valley vineyard is in the heart of McDowell Valley. Known for its well-drained soils, hot days and cool nights.

Yield: 3-4tons/acre

Vintage- Here on the North Coast our season started with a warm spring and above average rainfall. Flowering and set took place without any issues as spring transitioned into a moderate summer with several above average temperature days in August which accelerated ripening and allowed harvest to be completed before abundant rain began falling in mid-October. The result was a near-normal harvest tonnage volume, excellent quality, ideal brix with low pH, and great cellaring potential.

Fermentation: Both Varieties were treated to the same fermentation regime then blended once RS dry. The grapes were whole cluster pressed and allowed to settle for 24 hours. Once clear, the juice was racked to stainless steel tanks where it fermented down to 12 brix. Once at that sugar level it was barreled down to finish it's ferment in barrel. MLF was halted and the wine was lees stirred until the desired texture was achieved.

Harvest Dates: August 28th and September 6th

Winemaker/Owners: John and Kirsti Harley **Viticulturist/Owners:** A.J. and Jen Filipelli

Cooperage & Aging: The wine was fermented half in Stainless Steel tanks and half in 100% Neutral French oak barrels for 5 months.

Bottling: January 18th 2018

Production: 168 cases

Sensory Notes: Incredibly aromatic this blend sings in the glass. It showcases beautiful aromas of sugared lemon, ocean air, and wet stone. At first the wine is tight and focused with tart acidity but then loosens it's grip on the finish. A nicely balanced and textured white wine.

Final Technical Information:

pH: 3.26 **TA:** .670 **Alc:** 13.4% **RS:** <0.05g/L

Suggested retail price: \$19

