

2023 Isla Vermentino Layne Vineyard, Applegate Valley AVA

Named for my beautiful niece Claire Isla, the 2023 Isla Vermentino is a vacation in a bottle. Layne Vineyard in the Applegate Valley is a site we work extensively with and age of the vines, the high elevation and wide diurnal shifts create a Vermentino that is racy yet ripe, salty and tropical, and reminds me of sunbathing on a beach with a piña colada in hand. There are notes of lemon oil, lemon curd, lime, white peach, and soft floral aromas. The pallet is crisp, but full with citrus and stone fruit, a hint of briny olive, and a salty bright zesty finish.

Technical Information

Grape Varietal: Vermentino

Vineyards: Layne (Applegate Valley AVA)

Final pH: 3.23 (nice and low)

Final TA: 5.3 g/L

Alc. By Vol.: 13%

Residual Sugar: 1.2 g/l (pretty darn dry)



Winemaking: The fruit was brought in cold and grapes were direct pressed immediately, we cold settled the juice 24 hours in a chilled stainless tank. Afterwards, the juice was racked off gross lees to neutral French oak 500 L puncheons. Fermentation was spontaneous and complete, and malolactic fermentation was complete. It was fermented untouched and still, save for topping, and aged for over a year in barrel. Racked to stainless steel, cold stabilized and bottled with only a small addition of 40ppm total SO₂.