

# 2022 COLOMBARD

MENDOCINO COUNTY

## Background

Colombard, also known as French Colombard, is a French variety that may be the offspring of Chenin Blanc and Gouais Blanc. It's most important not for table wine but Cognac and Armagnac brandy. It does however, supplement white Bordeaux wines and several other French regions. Colombard was California's premier and most widely planted white grape in the 1980's and still has its highest concentrations in California. Once maligned by its wide use in jug wine, the variety has gained respect over the years.

## Vineyards

This old vine Colombard is planted next to the Russian River in the Ukiah Valley. Rich loam soils coupled with the large diurnal temperature shifts and excellent sun exposure produced grapes that are ripe and flavorful but still vibrant with acidity.

#### Winemaking

The grapes were hand harvested at an average of 20 Brix on October 5th, 2022. After crushing and pressing the juice it was cold settled then racked into French Burgundy oak barrels for fermentation and sir-lie ageing for 9 months.

#### **Winemaker Comments**

This refreshing, dry wine has lovely aromas and flavors of lime, lemongrass, and grapefruit. The juicy fruit flavors are nicely balanced by mouth-watering acidity.

## Winemaking Data

Harvest

Date: October  $5^{th}$ , 2022

Fermentation & Aging

Fermentation: 14 days in barrels Aging: 9 months in French Burgundy barrels ML: 0% Wine

Blend: 100% Colombard Alcohol: 12.7% Total Acidity: 8.6 g/L pH: 3.24 Residual Sugar: 0.2 g/L (dry)



#### Food Pairing:

This variety is versatile enough that it pairs with many foods, but it is wonderful with charcutier boards, white fish dishes like crudo or ceviche, and lemon chicken.