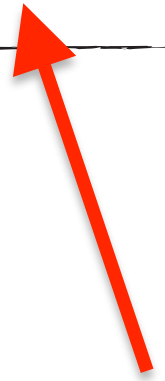


2016 Cross Hatch "Tone"

Santa Ynez Valley



VINTAGE: 2016

APPELLATION: Santa Ynez Valley

COMPOSITION: 50% Sauvignon Blanc
50% Semillon

PRODUCTION: 122 Cases

VINEYARD: This wine is composed of fruit from Coquelicot, Vogelzang and Happy Canyon Vineyards. Each provide different characteristics to the wine. The Sauvignon Blanc from Coquelicot lends a soft, round, fruit forward nose and mid palate while the Vogelzang grapes are ripe and rich. The Semillon in this blend is from Happy Canyon Vineyard.

WINEMAKING: Co-fermented in stainless steel and aged for 6 months.

TASTING NOTES: Creating an appealing balance in a piece of artwork takes immense skill and time. One of the ways artists approach this idea is by working with "Tone". Artists will use the term "tone it down" to make a color less vibrant and "tone it up" to make another more vibrant, ultimately leading to a beautiful and interesting piece of work. In this finely crafted, co-fermented blend, the grape varieties do exactly that. The bright and vibrant flavors of the Sauvignon Blanc mesh perfectly with the soft full-bodied Semillon, bringing a gentle feel to this light and refreshing Bordeaux Blanc. These varieties bring together flavors of fresh lemons, lime zest, and ripe pear on the initial palate. The lengthy finish leaves you with a soft palate feel alongside subtle flavors of green apples and cream.

RELEASE DATE: April 2016

RETAIL PRICE: \$20.00 Bottle