

VERITAS SERIES

Our basic winemaking philosophy is to work with great grape growers to develop the best fruit in the vineyard. We pick the grapes at optimal ripeness and gently process the fruit. We are very experimental with yeast strains and use different cultures for each variety. Our whites are barrel fermented slowly and aged Sur Lies in small French Oak barrels. With our reds, skin contact is optimized by the use of small open top fermentors, hand punch downs and extended maceration before pressing. Our belief in the use of older French Oak barrels allows the varietal fruit of our wines to be expressed. We are committed to experimenting and learning new winemaking methods while preserving an old world approach.

2017



[2014 WHITE ELEPHANT]

58% Chenin Blanc, Clarksburg
 32% Viognier, Paso Robles
 10% Roussanne, Paso Robles
 Appellation: California
 Alcohol: 13.7%
 TA (g/l): 5.7
 pH: 3.65
 Production: 411 cases



[2011 THE SCRAPPER]

100% Cabernet Franc
 Appellation: El Dorado County
 Alcohol: 14.9%
 TA (g/l): 5.9
 pH: 3.68
 Production: 490 cases



[2014 RED DIRT RED]

55% Syrah
 24% Grenache
 21% Mourvedre
 Appellation: Paso Robles
 Alcohol: 14.5%
 TA (g/l): 5.89
 pH: 3.77
 R.S.: Dry
 Production: 1,200 cases



[2014 THE INSIDER]

100% Cabernet Sauvignon
 Appellation: Paso Robles
 Alcohol: 13.77%
 TA (g/l): 5.94
 pH: 3.67
 Production: 3,467 cases



[2013 NAPA CAB]

100% Cabernet Sauvignon
 Appellation: Napa Valley
 Alcohol: 14.9%
 TA (g/l): 5.90
 pH: 3.61
 Production: 250 cases



[N/V BUBBLES]

100% Chenin Blanc
 Appellation: Clarksburg
 Alcohol: 12.5%
 TA (g/l): 7.1
 pH: 3.35
 Production: 301 cases