



As fun to say as it is to sip, this aromatic wine reminds of exotic vacations in those “islands of refuge” in the cold, crisp Alps – yet sustainably grown in one of Santa Barbara County’s heritage vineyards. Our first release and will not be last time working with this interesting grape!

So beautifully floral, with unctuous aromas of lychee, jasmine and orange blossom leaping from the glass. Bone dry, with tangy lime, peach and pear with a hint of hazelnut on the palate. A nice balance of plushness and vibrancy with a lingering, zesty finish.

The Los Alamos Valley does not (yet) have a sub-AVA designation within the larger Santa Barbara County region but has a temperate climate all its own - ten degrees cooler than Santa Ynez Valley to the south and ten degrees warmer than Santa Maria Valley to the north-east. With warm days and very cold nights, the fruit from this region achieves superb concentration and balance. Its slight, well drained soils and a wide range of microclimates allows for a diversity of varietals.

Louis Lucas’ Los Alamos vineyard stretches for over a mile of Highway 101 frontage just south of the town of Los Alamos and is home to over 20 varieties of grapes. With some of the vines planted from cuttings brought over from Europe over 25 years ago, these vineyards have long been a favorite source for many of California’s most acclaimed wineries and we’re thrilled to have access to one of the few vineyards in this region growing Gewurztraminer.

The russet colored grapes were pressed as whole clusters to a chilled stainless-steel tank and underwent a long, cold fermentation over a number of weeks. Once dry, the wine was transferred to neutral French oak barrels for a few months to add a bit of texture to the mid palate. Malolactic fermentation was neither encouraged nor inhibited. The wine was fined with bentonite clay and cross-flow filtered prior to bottling in January of 2018.

52 cases produced

\$32 per bottle

Release date: April 2018