

Mahoney

VINEYARDS

C A R N E R O S

2015 Mahoney Vineyards Vermentino Las Brisas Vineyard

2015 Vintage Highlights

The continuing California drought played both a negative and a positive role in the 2015 harvest. Warmer winter weather awakened the vines a few weeks earlier than normal, and this pushed the entire harvest window forward. Cool temperatures around the time of fruit set led to decreased yields, but the fruit that was on the vines, was very evenly ripened and flavorful.

Wine Description

The 2015 vintage of our Vermentino marks our 13th release of this lovely Italian varietal. In its homeland, Vermentino is grown primarily in coastal regions where the cool marine influences throughout the growing season allow the vines to mature their rather large clusters. These same climactic conditions exist in our Las Brisas Vineyard in southern Sonoma Valley. Our vineyard's proximity to the San Pablo Bay and its coastal breezes allow the vines to mature at a leisurely pace. This Carneros Vermentino has a beautiful nose packed with aromas of apple, flowers, ripe melons, citrus, and intriguing mineral notes. On the palate, the wine has lovely textured flavors of lemon/lime and green apple, with a crisp acidity and generous finish. Perfect with seafoods!

Blend: 100% Vermentino grown in the Las Brisas Vineyard in the Carneros Appellation of Sonoma

Fruit at Harvest:

Picking Dates: Sept. 16 - 24, 2015
Brix (average): 23.3°
T.A.: 6.96 g/L
pH: 3.54

Fermented at: 55 - 60 °F

Cellar Aging: 6 months in stainless steel tanks

Finished Wine:

Alcohol: 12.90%
T.A.: 6.7 g/L
pH: 3.22

