



C A R N E R O S

2018 Mahoney Vineyards Vermentino Las Brisas Vineyard

2018 Vintage Highlights

The 2018 growing season was abnormally long. The absence of prolonged heat waves in the summer gave the ample fruit on the vines plenty of time to mature. The bountiful crop had evenly ripened, clean clusters that were packed with flavor intensity.

Wine Description

The 2018 vintage of our Vermentino marks our 16th release of this lovely Italian varietal that comes exclusively from our Sonoma, Carneros Las Brisas Vineyard. 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.

Our Vermentino matures at a leisurely pace due to the cooling breezes from the nearby San Pablo Bay. This Las Brisas Vermentino has a beautiful nose packed with aromas of apricot, flowers, ripe melons, citrus, and intriguing mineral notes. On the palate, the wine has lovely textured flavors of apricot and stone fruit with an intriguing mineral note that sets it apart from most other white wines., with a crisp acidity and a balanced, generous finish.

Blend: 100% Vermentino grown in our certified sustainable Las Brisas Vineyard

Fruit at Harvest:

Picking Date: Sept. 6, 2018
Brix (average): 22.4°
T.A.: 6.7 g/L
pH: 3.3

Fermented at: 52°F in stainless steel tank

Cellar Aging: six months aging sur-lies with batonnage every four weeks

Finished Wine:

Alcohol: 12.84%
T.A.: 6.8 g/L
pH: 3.23

