



## 2023 MACERATION

### *PHILOSOPHY*

MACERATION IS A WHITE BLEND WE DEVELOPED TO ALLOW FOR CREATIVITY, EXPERIMENTATION, AND FLEXIBILITY IN THE CELLAR EACH YEAR AS WE CONTINUE TO PLAY AND EXPLORE THE POTENTIAL OF MANY OF THE NON-TRADITIONAL WHITE GRAPES WE HAVE IN THE VINEYARD. WITH THE GRUNER VELTLINER, RIBOLLA GIALLA, FRIULANO AND KERNER ALL BEING PRIME CANDIDATES FOR SKIN CONTACT, WE ARE TRIALING AND EMPLOYING DIFFERENT METHODS TO STUDY THE WIDE RANGE OF EXPRESSIONS WE CAN ACHIEVE WITH THESE GRAPES ON OUR SITE. WE ARE EXCITED FOR THIS TO EXPAND WITH THE EXPERIMENTAL NATURE OF OUR CELLAR AND ALLOW US TO CONTINUE TO EXAMINE THE FULL POTENTIAL OF SKIN CONTACT WHITE WINES FROM OUR SITE.

### *VINTAGE NOTES*

FOLLOWING THE DIFFICULT AND LATE VINTAGE OF 2022, 2023 WAS A “BREEZE” COMPARATIVELY. WITH RELATIVELY AVERAGE BUDBREAK AND BLOOM DATES, THE REST OF THE SUMMER PROVIDED AMPLE WARMTH, WITH A WARMER THAN AVERAGE AUGUST WHICH ACCELERATED RIPENING AND PUSHED VERAISON INTO GEAR. LATE SEPTEMBER AND OCTOBER DELIVERED A SERIES OF RAIN EVENTS, ALLOWING FOR SMALL BREAKS IN THE PICKING SCHEDULE AND A LONGER, DRAWN-OUT HARVEST. THE 2023 WINES HAVE BEAUTIFULLY EVOLVED TANNINS THAT CONTINUE TO MATURE, MAKING FOR POWERFUL YET BALANCED WINES TO COMPLEMENT OUR CLASSIC JOHAN SALINITY.

### *PRODUCTION NOTES*

FOR THE 2023 VINTAGE, THE MACERATION BLEND CONSISTS OF 45% GRÜNER VELTLINER, 31% KERNER, 19% FRIULANO, AND 5% RIBOLLA GIALLA. EACH VARIETY WAS 100% WHOLE BERRY DESTEMMED AND FERMENTED FOR APPROXIMATELY 1 MONTH ON SKINS, THE ENTIRETY OF PRIMARY FERMENTATION, THEN PRESSED AT DRYNESS. THIS WINE INCORPORATED TWO NOVUM AMPHORA VESSELS, ONE FOR OUR SKIN-FERMENTED KERNER AND THE OTHER A CO-FERMENT OF FRIULANO & RIBOLLA GIALLA. THE GRAPES WERE FERMENTED IN THESE VESSELS, PRESSED AND THEN THE WINE RETURNED TO THEM FOR AGING — BRINGING AN EARTHY BASE NOTE TO THE BLEND. FERMENTATIONS AND ELEVAGE WERE KEPT SEPARATE BY VARIETY, AGED FOR 11 MONTHS, THEN BLENDED AND BOTTLED IN SEPTEMBER 2024, UNFINED AND UNFILTERED.

**PRODUCTION:** 374 CASES PRODUCED

**ALCOHOL:** 12.2%

**pH:** 3.66

**TA:** 5.7 G/L