

Rancho Chimiles Valdiguié 2015

WILSON FOREIGNER, NAPA VALLEY, CALIFORNIA



HARVEST & VINTAGE NOTES

The Valdiguié comes from Rancho Chimiles in southeastern Napa County, owned and managed by Terry and Virginia Wilson and family. The fruit was harvested pre-dawn on September 10th at 22.2 deg brix., and delivered to the winery mid-morning. Thirty percent of the fruit was left as whole cluster, while the balance was de-stemmed, all went in to a concrete fermenter (30% whole cluster). Native fermentation started without any intervention, and the must was pressed eleven days after harvest. Primary and secondary fermentation finished in neutral French oak barrels, and no additions were made except for sulfur dioxide. Aged 9 months, and bottled 6/25/16 with no fining or filtration.

Vine Age: Planted in 1972

Soil Types: Pleasanton Loam type, consisting of marine sediments and sandstone

Tasting Notes: Bright and intense color, fresh berry and rose petal aromatics, with plum sauce, dried herb, and moderate acidity and tannin on palate.

Sustainability/Organic Certifications: Napa Green Land/Fish Friendly Farming



WILSON
FOREIGNER

WINEMAKER: David & Christine Wilson and Chris & Suzaan Alheit

GRAPES: 100% Valdiguié

ALCOHOL: 13%

RESIDUAL SUGAR: 0.0 g/L

PH: 3.44

TOTAL ACIDITY: N/A

TOTAL SULPHUR: 26ppm at bottling

