

BROKEN EARTH WINERY



2019 Broken Earth *Limited Release Vermentino*

VERMENTINO - The Vertical Shoot Positioning (VSP) trellis system in our vineyard offers excellent shading to lessen the chance of sunburn on our Vermentino fruit. The fruit was handpicked to ensure it retains freshness (no split berries). The grapes were processed first thing in the morning through the new Diemme Velvet 80 Press utilizing the N2 inert gas system; this press ensures that little to no oxygen comes in contact with the juice, resulting in brighter, fresher product.

The fruit arrived on September 24th, 2019, and the yields were a pleasant surprise and larger than expected. The fruit was hand harvested at 6 tons per acre, making this vintage the largest crop to date for this varietal. On September 25th, the remaining Vermentino was harvested, and put through the same processing as the day before. After chilling the juice, it was racked off solids on September 28th and QA23 yeast was added. Alcoholic fermentation finished on November 20th. The wine was racked again, sulfur added, heat stabilized, cold stabilized, and filtered for bottling.

TECHNICAL NOTES

Alcohol 14.3%
pH 3.13
R/S 1.00 g/L
TA 6.90 g/L

Harvest Date. September 2019

UPC: 8 16441 01175 4

This wine presents a clean clarity, with a gentle shade of straw. On the nose, grapefruit peel and green tea leaf. With low to medium acidity and alcohol levels, the balance of the wine prepares the palate for citrus fruit, and a long finish with lingering minerality. Drink now and pair with halibut or lobster bisque.

CHRIS CAMERON, Winemaker

BROKEN EARTH WINERY · PASO ROBLES · CALIFORNIA

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