



## 2017 Alveare

*(al-vee-are-a, beehive in Italian)*

**Skin Ferment Marsanne**

**Fenaughty Vineyard**

**El Dorado**

In 2017 we bought our first (of three to date) handmade clay vats and Alveare is the first wine we have bottled that was both made and aged in the clay! This wine spent 308 days on the skins in our beautiful clay vat that looks like a beehive. That is about 292 days longer than any other skin ferment wine we have made to date. Yet, this wine is not hugely tannic or rough. Rather it provides a textural massage of the palate with long and lush tannin. Extraction is complicated science that is far from linear. As is this wine.

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Marsanne

Clone: Tablas

Age: Planted 1990

Elevation: 2600 feet

Soil: Decomposed granite w/red clay loam

Harvested: September 12, 2017

Pressed: July 18, 2018

Maceration: 10 months in handmade Italian clay

Fermentation: Wild yeast and bacteria

Bottled: August 10, 2018

Production: 59 cases

Release date: November 2018



### **Tasting Note:**

*A honeyed yellow color foreshadows the honeyed aromatic notes that give way to white peach, orange peel and umami. Layers of texture laced with bright notes and minerality that perform a modern dance across the palate, weaving sweet, savory, and floral notes together so tightly it is difficult to distinguish each, but together they deserve a standing ovation.*