

the RAILSBACK FRÈRES

2020 Vermentinu



Variety: 100% Vermentino

Place: Santa Maria, CA

Vineyards: 30% Camp 4 Vineyard
40% Santa Ynez Vineyard
30% Brickabarn Vineyard

Soils: Marine sediment, sand, clay loam

Picked: Sept 5th at 19.6 brix
Sept 7th at 22.3 brix
Sept 11th at 21.2 brix

Fermentation: Concrete eggs and neutral oak using only native wild yeasts

Aging: Neutral French oak barriques for 6 months

pH: 3.44, 3.4, 3.43 respectively

TA: 5.9, 4.9, 5.6 respectively

ALC: 12.7%

STORY

Our travels to the exotic Mediterranean island of Corsica have uncovered some of our favorite French white wines, from the native Corsican grape Vermentino (or Vermentinu in local dialect). 2020 is our third release of Vermentinu and was sourced from three unique sites in the Santa Ynez Valley. In the Camp Four Vineyard we have a terroir of marine sedimentary loam, from Brickbarn a pure sand, and from the Santa Ynez Vineyard we have a diverse mix of marine loam and clay on a cooler NE-facing terroir.

Fermentation and aging was in cement eggs and neutral French oak for six months, without any fining, and only a rough filtration before bottling.

With aromas of white flowers, pink grapefruit, and a distinctive bitter almond finish, this dry white is as versatile at the table as our favorite Vermentinu from Corsica. Perfect for seafood and white fish dishes, it also goes down easily on its own. Bottles empty themselves quicker than one could imagine.