



EPOCH ESTATE WINES

2019 White

MY PROFILE

Parentage: 58% Catapult, 34% Paderewski and 8% York Mountain Vineyards

Hometown: Paso Robles

Stomping Grounds: Northern and eastern exposures on shale and limestone soils

Ethnicity: 47% Grenache Blanc, 42% Viognier, 11% Roussanne

Siblings: 650 Cases Produced

MY STATS

Birthdate: September 5 - 30, 2019 | **Birth Weight:** 23.3° Brix

Rearing: Fermented cool in concrete egg, tulip, and French oak cask, barrels, and puncheons

Education: Aged four months sur lie: 41% in concrete, 29% in oak cask, and 30% in French oak barrels (neutral and once-used)

GPA: 3.27 pH | 6.0 g/L TA | 14.2% Alc.

Graduation: Bottled March 12, 2020 | **Debut:** Released Spring 2020 | **Prime Eligibility:** 2021 - 2027

MY BIO BY WINEMAKER JORDAN FIORENTINI

The 2019 Epoch White is our characteristic combination of Grenache Blanc, Viognier, and Roussanne but with a twist: we have added a new fermentation vessel to the mix for complexity, a French oak Foudre (or more simply called an oak cask). Having been raised in various concrete vessels and oak formats, this wine is mineral-laced with ripe yellow peach, lemon oil, green pear, fresh cream, wet clay, and a hint of brown baking spices. Our white is an ace at pairing with some of the most challenging foods (think artichokes and Thai or Mexican dishes) and will not disappoint with a few years of cellar age.

