



2024 White

epoch
ESTATE WINES

Varietals:	56% Grenache Blanc, 35% Viognier, 9% Roussanne
Birthplace:	65% Catapult Vineyard and 35% Paderewski Vineyard
Hometown:	Paso Robles AVA, Willow Creek District
Birth Date:	Harvested September 4 – October 1, 2024
Birth Weight:	23.7° Brix
Rearing:	Fermented cool at 57° in concrete eggs, concrete tulip, and French oak foudre and barrels
Education:	Aged three months sur lie: 50% in concrete and the balance in French oak foudre and barrels
GPA:	3.43 pH 6.2 g/L TA 13.8% Alc.
Graduation:	Bottled March 14, 2025
Siblings:	750 cases
Biography:	Epoch's 2024 White is pure energy – from the first sniff to warming in your glass, you'll experience a myriad of flavors waxing and waning from the foreground to the background. At first, it shows lots of sweet lemon – think lemon curd/lemon bars – then moves on to white grapefruit, white peach, garden thyme, cut hay, crème fraîche, steely minerals, and then circles back to lemongrass. The palate is peach and floral driven, with lemon zest and minerals, moving sensation to all areas of the mouth. This wine is a stunner now, but give it a few years in bottle, and more complexity will lead to even more descriptors over the next ten years, at least.

- Jordan Fiorentini, Winemaker

