



2025 White

epoch
ESTATE WINES

<i>Varietals:</i>	<i>46% Viognier, 38% Grenache Blanc, 16% Roussanne</i>
<i>Birthplace:</i>	<i>57% Catapult Vineyard and 43% Paderewski Vineyard</i>
<i>Hometown:</i>	<i>Paso Robles AVA, Willow Creek District</i>
<i>Birth Date:</i>	<i>September 5 – October 2, 2025</i>
<i>Birth Weight:</i>	<i>23.2° Brix</i>
<i>Rearing:</i>	<i>Fermented cool at 57° in concrete eggs, concrete tulip, and French oak foudre and barrels</i>
<i>Education:</i>	<i>Aged three months sur lie: 17% in concrete and the balance in French oak foudre and barrels</i>
<i>GPA:</i>	<i>3.35pH 6.0 g/L TA 13.8% Alc.</i>
<i>Graduation:</i>	<i>Bottled March 9, 2026</i>
<i>Siblings:</i>	<i>1,075 cases</i>
<i>Sensory Profile:</i>	<i>Viognier-dominant, yet all three varieties are in sync. Just-ripe pineapple, grapefruit, fresh lime, meyer lemon, cream, wet gravel, citrus blossom, and cut hay.</i>
<i>Palate:</i>	<i>Zestiness on the aroma echoes through the palate. Fresh cream adds volume on entry and combines with a prominent acid backbone to create a lively and balanced palate. Minerality intensifies from mid to back as lime-rind texture pins up the palate in all directions. Minerality intensifies from mid to back and lingers on the finish. Viognier character will build as the wine warms in your glass or ages in your cellar. Drink now for juicy freshness or watch it age and gain volume for the next 10+ years.</i>

- Jordan Fiorentini, Winemaker