



2023 VERMENTINO CAMP 4

SANTA BARBARA COUNTY

TASTING NOTE

Our Vermentino comes from the rolling, oak-studded hills at Camp 4 vineyard in the Santa Ynez Valley. The warm and sunny climate is ideal for Vermentino, a grape native to both Italy and the south of France (where it is known as Rolle). In this patch of Santa Barbara County it makes for a summery wine that crackles with minerality and coats the palate with textural breadth—a perfect rut buster for both Sauvignon Blanc and Chardonnay devotees.

This 2023 bottling has an airy and enticing perfume; scents of citrus blossom, green banana, and sweet almond flesh mingle with other teases of tropicality and smoky lees. It hits the palate with a burst of citrus and minerals, then roundness emerges with creamy white guava and almond. You find a unique combo of textural substance and weightlessness as it tapers out—there's leesy richness, mineral grit, citrus rind, and a bit of salinity. It's easy-going and delicious on its own, but it's food-friendly as can be (just perfect with bright and fennel-y seafood dishes).

VINTAGE AND WINEMAKING

2023 was an exceptionally cool year—the first vintage we've ever picked Pinot Noir in October. This Vermentino was picked a few days later on October 11th. After whole cluster pressing and overnight settling, we racked the juice to neutral French oak barrels and inoculated with our house-cultured native yeast (obtained from fruit picked during sampling). We stirred throughout fermentation, then used just enough sulfur to block malolactic fermentation. The wine aged on its lees for six months, was gently fined and minimally filtered, then bottled with moderate SO₂.

BLEND 100% Vermentino

VINEYARDS Camp 4

AVA Santa Barbara County

ALCOHOL 13.5%

VINIFICATION barrel fermented, blocked ML, aged on lees until bottling

BARREL AGING 6 months in neutral French Oak

TOTAL PRODUCTION 158 Cases

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THE
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