

## *2014 Cross Hatch*

Santa Ynez Valley



VINTAGE:	2014
APPELLATION:	Santa Ynez Valley
COMPOSITION:	70% Viognier 30% Marsanne
PRODUCTION:	154 Cases
VINEYARD:	The Viognier grapes are grown at Quail Valley Vineyard, which is a two acre vineyard managed by Ryan Carr, located in the heart of Santa Ynez. The Marsanne grapes come from Camp Four Vineyard, located in the far East end of Santa Ynez Valley.
WINEMAKING:	Co-fermented and aged in stainless steel for 6 months.
TASTING NOTES:	This white blend is sunshine in a bottle. It has aromas of apricot and almond extract that follow onto the palate along with subtle flavors of honey and grapefruit zest. With slight minerality, a rich mid-palate, and a crisp dry finish, this wine is perfect for summer.
RETAIL PRICE:	\$17.00 Bottle