

OUILLÉ

"ALL TOPPED UP."

VINTAGE // 2025

VARIETAL // 100% SAVAGNIN BLANC

VINEYARD // GREENGATE WEST, LE BON CLIMAT

APPELLATION // SLO COAST

FERMENTATION // 100% BARREL FERMENTED IN NEUTRAL FRENCH OAK WITH NATIVE YEAST

ÉLEVAGE // 100% NEUTRAL FRENCH OAK BARRIQUES FOR 10 MONTHS

TASTING NOTES // KAFFIR LIME, WHITE FLOWERS AND BLUE MARL

PAIRINGS // FRESH FRUIT, SALTED MIXED NUTS, COMTE CHEESE

ALCOHOL // 13.4%

UPC // 850066041352

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

Directly pressed to 30 neutral barrels for a wild native fermentation. Aged for 10 months on their original lees. Stirred daily during fermentation to develop a smooth mouthfeel that retains some of the varietal tension. All 30 of the barrels tasted and smelled unique, ranging from toasted almonds and marzipan to fresh-squeezed key limes. Because of this variation, we chose our favorite blend of 26 barrels and bottled it up.

FIELD RECORDINGS.

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