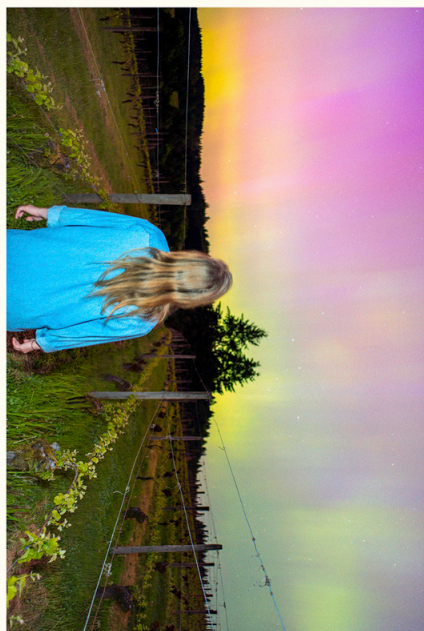


2023 Fossil & Fawn Light Wave



Grapes: 50% direct-press Chardonnay, 18% wholecluster macerated Chardonnay, 18% wholecluster macerated Muscat canelli, 14% wholecluster macerated Pinot blanc

Appellation: Willamette Valley

Soils: Marine Sediment, windblown loess, alluvial deposits

Irrigation: Nope

Farming: No artificial herbicide/pesticide, non-certified organic

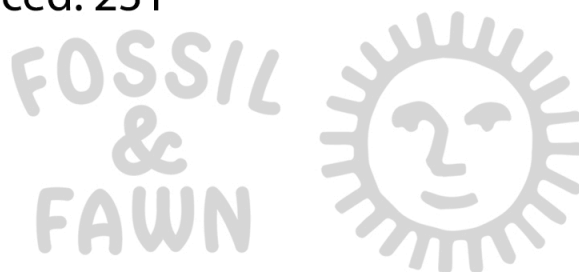
Harvest Dates: 9/14/23 - 9/30/23

Yeast: Native

Length of Maceration: 4-6 weeks

Alcohol: 12.5%

Cases Produced: 231



Notes: The newest member of our family - an orange-ish wine produced from half direct-press Chardonnay and 18% wholecluster macerated Chard (all from high elevation Finnigan Hill Vineyard), 18% wholecluster macerated Muscat canelli (from Rizzo Vineyard) and 14% wholecluster macerated Pinot blanc (from Tsai Vineyard). Maceration lasted 4-6 weeks before the wine was assembled in stainless steel tank where it rested on its lees for the next 11 months. The skin/stem portion lends the wine a delicate white tea tannin profile. The muscat gives beautiful floral/tropical aromas while the chard/Pinot blanc give acid, weight, and elegance.