



2021 Vermentino The Bench Vineyard Clements Hills

Vermentino is the great white wonder of Coastal Europe. Best known for producing high acid, fleshy, refreshing wines coming out of the sun-drenched coast of Italy. Some would argue that is almost as well known for the denser, skin fermented versions from the warmer Italian interior or the exotic well delineated versions from Sardegna or Corsica. Everyone can agree, whatever the style, the wines are always fresh, lively, and delicious. We looked to the sandy sun-drenched dunes of Clements Hills to produce a wine that made us crave shellfish, steep cliffs, and a gorgeous coastline. The sandy soils proved us right.

100% Vermentino

100% The Bench Vineyard, Clements Hills

100% Whole Cluster Pressed

4-Month *élevage* in Stainless Steel barrels, Concrete and neutral 500L Puncheons

Free So2 @ Bottling – 9ppm

3.1 pH

12.0% Abv

Tasting Note:

Lemon Curd, lime zest and salty minerals frame the understated aromas of this zesty white. More weight on the palate than the nose lets on with some pretty Bosch Pear and kefir lime flavors that lead into some creamier lemon chiffon and salty minerality on the finish. This will no doubt gain richness as it rests in the bottle, but its precision and delineation are delicious now.