



2012 Torrontes

Mendoza, Argentina | 300 Cases Produced

Vineyards

A gravel base with French limestone for topsoil. With a north-south orientation, this vineyard is trellised high off of the ground so as to dilute any heat emanating off of the ground and have better acid retention. At 2600 feet above sea level, this Torrontes enjoys safety from both freezes and heat slams. It generally crops at 4 tons per acre.

Winemaking

The 2012 vintage started off hot and cooled way down in early March with some rain. If it weren't for the warm summer, the fruit might not have matured fully. The cool season was welcome and allowed a lot of wiggle room on harvest dates. Acid retention was fantastic this year. These wines will have nice grip. The difficulty for this vintage was giving the fruit enough time on the cool vine to ripen without it getting too much rain during a relatively rainy fall. It was a long and angst ridden wait, but it paid off in the end.

Tasting Notes

100% Torrontes. This is a tropical explosion with the usual whispers of floral. Hints of peach, kiwi, orange spritz, lemon drop, pineapple and Granny Smith apple. Curiously dry- no residual sugar. Uplifting and fun.