

artezin

VERDELHO



SISNEY RANCH
SHENANDOAH VALLEY, AMADOR COUNTY

2013 Central to Artezín's brand philosophy is the preservation of *heirloom varieties*. One such variety is Verdelho, which hails from the Island of Madeira, west of Morocco. Verdelho was promoted to the Nobre (noble) tier in the early 1900s and today is the most cultivated of the four DOC varieties. Traders took cuttings to the Azores, Australia and Portugal, where it became the dominant variety in white port. Today, Verdelho can be used to make a fresh, crisp and dry table wine. This heat-loving variety retains its acid well and has adapted to the Sierra Foothills, home of the Sisney Ranch. There, small bunches of petite, unusually oval berries, create flavor concentration.

Winemaker Notes:

"A lovely color flecked with straw and green hues lead to bright, fresh aromas opening with Pippin apple, kiwi and citrus zest. A bit of time lingering in the glass offers new tropical notes of guava, alongside apricot and honeysuckle, tinged with spice, a mélange of nutmeg, clove and cumin. Flavors parallel the aromas and in the mouth, the texture is round, silky, light and oh so delicate. Far from one-dimensional, the wine is crisp and racy, multi-faceted, a perfect wine for warmer spring and summer months."
-Randle Johnson, Winemaker

2013 Vintage:

Amador County was blessed this year with a bountiful harvest. Winter rainfall was sparse, and the lack of spring rains brought a heavy set. Summer was normal and uneventful, and at véraison the fruit was balanced, leading to an on-time harvest in early September with full maturity and ripe flavors and acids.

Sisney Vineyard:

The Sisney Ranch is located in the heart of the Shenandoah Valley in Amador County, California. This warm climate valley is ideal for Verdelho. The granitic soils are slightly red, which many times results in spicy wines. The trellis system is a lyre, which trains the shoots to provide dappled sunlight to the fruit. The crop is always thinned, giving more concentration to the remaining fruit.

Food Pairings:

Refreshing and wonderful with food, this Verdelho excels when paired with delicate white fish like trout or Petrale sole, niçoise salad and ripe, freshly sliced fruits. Mild white cheeses, both creamy and hard, are wonderful and goat cheese works particularly well.



Appellation: Shenandoah Valley,
Amador County

Blend: 100% Verdelho

TA: 0.60 gms/100ml

Harvest Date: August 26, 2013

Bottling Date: February 2014

Fermentation: 100% Stainless Steel, not allowed to undergo secondary malolactic fermentation. Moved briefly to storage in neutral French Oak barrels prior to bottling.

Ph: 3.12

Alcohol: 14.5%