



AMBER WAVES

"SOMETHING IN THE ORANGE."

VINTAGE // 2022

VARIETAL // 40% GRENACHE BLANC,
30% CHARDONNAY, 30% VERMENTINO

VINEYARDS // SANTA BARBARA HIGHLANDS,
GOLDEN VALLEY, CRESTON RIDGE

APPELLATION // CALIFORNIA

FERMENTATION // OPEN TOP SKIN FERMENTATION
FOR AN AVERAGE OF 37 DAYS

ÉLEVAGE // 10 MONTHS IN 50% STAINLESS STEEL,
50% NEUTRAL FRENCH OAK

TASTING NOTES // DRIED APRICOTS, GARDENIA,
MARZIPAN, PEACH RINGS

PAIRINGS // FOIE GRAS A LA PLANCHA, BRIE EN
CROUTE, YOGURT DIPPED PRETZELS

ALCOHOL // 13.9%

UPC // 742779422668

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

10 to 47 days of skin contact on all of these so we don't over extract any tannins. Pressed and aged in neutral barrels to round out the edges. Best served at cellar temperature to get the warm bouquet of stone fruit and flowers.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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