

## 2021 Valdiguié

Winemaker: Michael Trujillo

Production: 120 Cases Release Date: May 2024

Varietal: 100% Valdiguié

Appellation: Saint Helena

Fermentation: 25% New French Oak, 75% Neutral French Oak for 17 months
Tech: pH: 3.4 | TA: 6 g/l | RS: 0.02 g/l | Alc: 14.8%

Suggested Retail Price: \$55

## BACKGROUND

Valdiguié, with its rich history in the Napa Valley, was once known as Napa Gamay and affectionately referred to as such on our ranch. Renowned for its light and fruity character with low tannins, this varietal, originating from the Languedoc-Roussillon region of southern France, has been flourishing on our property since the 1930s, crafted into both red and rosé styles.

## WINEMAKING

Hand-pick harvested at night of grapes for optimal freshness. After crushing, the wine undergoes tank fermentation at a medium temperature, allowing for a long and steady process that fully captures the varietal expressions. Following fermentation, the wine matures for 17 months in French oak barrels, with only 25% new oak introduced, ensuring a balanced complexity while preserving its fruit-forward character.

## **TASTING NOTES**

Emanating a bright and lively bouquet, this 2021 Valdiguié entices with fresh aromas of red fruit intertwined with delicate hints of holiday spice. On the palate, balanced red fruit flavors take center stage, accompanied by a beautifully rounded silky texture that adds to its allure. The wine concludes with an elegant finish, leaving a lasting impression of its refined character.

