

### AROMA

citrus blossoms, mandarin oranges, wild flower honey, almond paste

### FLAVOR

ripe peaches, apple pie, grapefruit-pineapple finish

### FOOD PAIRINGS

prosciutto wrapped melon, pecan crusted catfish, summer fruit salad with fresh mint

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Technically, 2013 was a drought year, but above average December rainfall in our coastal mountains soaked into the dry sub-soils, percolating down into the porous calcareous limestone. Throughout the dry summer growing season we managed to water only three times, a practice known as deficit irrigation. Yields were near normal, averaging between 2-2 ½ tons per acre, a level that has historically produced optimum flavors.

Finder is a blend of four white Rhone varietals, all sourced from Adelaida's Anna's Estate Vineyard. This year's vintage emphasizes Grenache Blanc, the white cousin of Grenache Noir. Together with Picpoul Blanc these two provide the citrus side of the wines flavor profile, balancing out the richer, slightly honeyed flavors of Viognier and Roussanne. Each component was handled separately. To highlight the purity and aromatics of the fruit, the wines were held in stainless steel and neutral oak barrels. The finished wine shows the synergy of the blend with elements of spring flowers, ripe stone fruit and whispers of honey.

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### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1,200-1,900ft

Soil type: Calcareous Limestone

### COOPERAGE & DATA

63% stainless steel fermented & aged;

24% fermented & neutral oak aged;

13% fermented & new French oak aged 10 months

Harvest dates: 8/20/2013 to 9/11/2013

Alcohol: 14.1%

### VINTAGE DETAILS

Varietals: Grenache Blanc 40%, Viognier 28%, Picpoul Blanc 20%, Roussanne 12%

Cases: 1070

Release date: August 1, 2014

CA suggested retail: \$25

