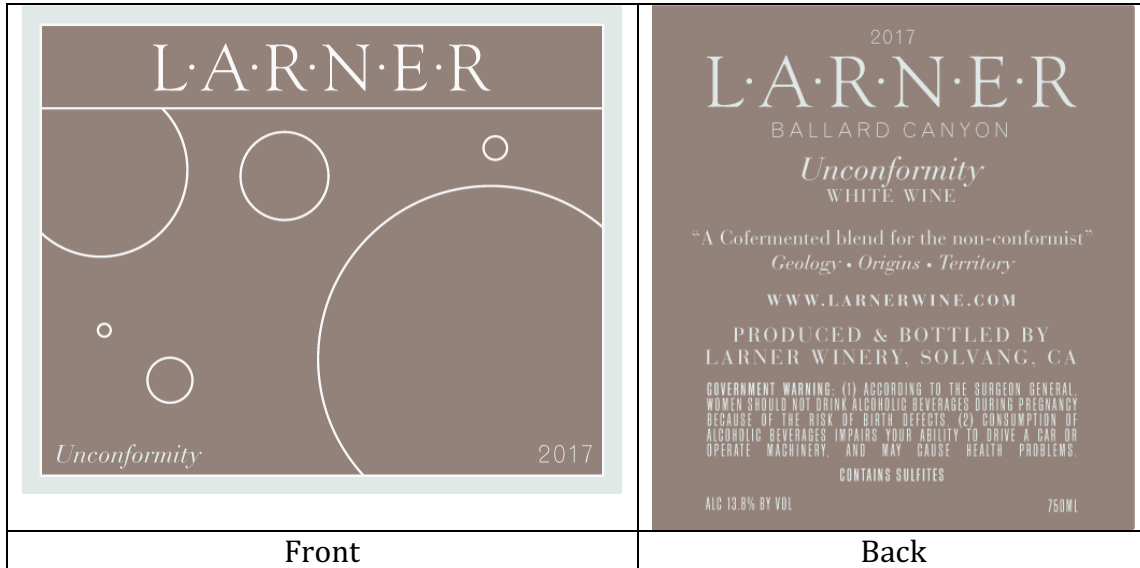


2017 – “Unconformity” Estate White Blend



<i>Vineyard Source:</i>	100% Estate Fruit
<i>Composition:</i>	50% Viognier (Clone 1) & 50% Malvasia Bianca (Clone 3)
<i>Harvest:</i>	Sept 18 & 29, 2017 (respectively)
<i>Fermentation:</i>	<i>Both cultivars were</i> Whole cluster pressed together, racked off gross lees to co-ferment in 100% stainless steel. 22 days to dryness, fermented with VL1 yeast, with a peak Temp never above 65°F. No malo-lactic fermentation.
<i>Aging:</i>	After dry, wine remained in stainless steel for ageing up to 6 months before bottling, followed by a minimum 6 month in bottle before release.
<i>Finished Wine Analysis:</i>	14.0% alcohol 3.38 pH 5.66 g/l titrateable acidity
<i>Release Date:</i>	May 1, 2019
<i>Cases Produced:</i>	30
<i>Bottle Price:</i>	\$28

<p>Larner Vineyard & Winery 955 Ballard Cyn Rd Solvang, CA 93463 www.larnerwine.com tel. 805.686.2440 fax. 805.686.2450</p>		<p>• Geology • Origins • Territory • Established 1999</p>
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