

BIG LUNCH 2022

WHITE WINE

Variety: 50% Chenin Blanc, 50% Pinot Grigio

Alcohol: 11.85%

Vineyard: Forbidden Desert, New Mexico

Harvest Date: August 10th, 2022

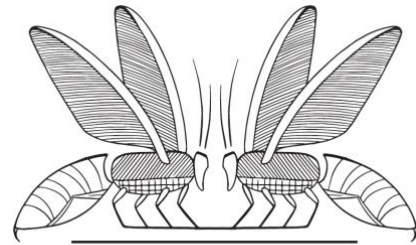
Bottling Date: February 12th, 2023

Process: Machine harvested. Spontaneous ferment. Co-fermented on skins in polyethylene egg for 2 weeks. No punch downs. Aged 6 months neutral oak. Completed malolactic fermentation. Added 30ppm SO₂ at bottling.

Total Cases: 49 cases

Tasting Notes: Peaches, plums, velvety texture.

Pairing Ideas: Mediterranean food, citrus salad.



ALTA MARFA

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