

TOASTED HEAD®

BARREL AGED

2010 CALIFORNIA UNTAMED WHITE

We named Toasted Head for the age-old practice of toasting the inside of barrel heads with fire to help create the rich toasted flavor in all our wines.

VINEYARDS

For this inaugural vintage of Untamed White—a blend of Viognier, Chardonnay and Moscato—we harvested vineyards blocks on our Dunnigan Hills Estate where warm-climate Viognier and Chardonnay produce rich tropical fruit flavors and floral notes. We blended in some Chardonnay from Mendocino County to contribute a natural acidity along with pear flavors, and we added a small portion of Moscato to enhance aromas.

2010 VINTAGE

We had a cold spring followed by an unprecedentedly cool summer. Heat decided to arrive in September and October so despite the late start in the vineyards, fruit ripened fully with outstanding flavor development. Harvest was two to three weeks behind normal so the grapes had extra hang time to develop complex flavors.

WINEMAKING

We harvested at night and in the early morning so that the fruit was cool when delivered to the winery. All of the Viognier was picked by hand. We then whole-cluster pressed the grapes for gentle handling. To ensure that the bright and impressionable fruit characteristics of this wine shine through, we fermented 50% of it in neutral stainless steel and 50% in used French oak barrels to add a round mouthfeel and hint of vanilla.

WINEMAKERS NOTES

Untamed White, a bright light straw color, offers unrestrained and voluptuous aromas of honeysuckle, vanilla bean, orange blossoms and pear followed by juicy white peach, fresh kiwi and other tantalizing, exotic fruit flavors. It tastes amazing with Asian cuisine, white fish or hors d'oeuvres.



TECHNICAL DATA

Winemaker: Blake Kuhn
Vintage: 2010
Composition: 70% Viognier, 27% Chardonnay, 3% Moscato
Sourcing: Dunnigan Hills, Mendocino, Lodi
Aging: 50% neutral stainless steel; 50% used French oak

Alcohol: 13.5%
PH: 3.62
Total Acidity: 6.2 g/L
Release Date: January, 2010

