



HARVESTED	September 23rd, 2016
APPELLATION	Mendocino County, CA
VINEYARD	100% Bonfiglio Vineyard
GROWING METHOD	Farmed organically
BOTTLED	April 4th, 2017
COMPOSITION	60% Viognier, 20% Marsanne, 20% Roussanne
FERMENTATION	Whole-cluster pressed. Fermented in concrete tanks with native yeasts.
ABV pH TA	13.2% 3.37 5.6 g/L
PRODUCTION	355 cases
RETAIL PRICE	\$25
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli

VINTAGE NOTES

The Bonfiglio Vineyard is located on the banks of the Russian River as it winds from Ukiah Valley down towards the Sanel Valley and the town of Hopland. The vineyard is surrounded by several species of oak, madrone, elderberry, and other native plants. On the riverbanks is a large stand of bear grass that continues to be harvested today by local Native Americans as prized material for basket weaving. The soils are deep, gravelly, and with good drainage. The vineyard has been farmed organically for more than a decade.

In 2016, the extreme diurnal temperature swings often associated with the area (normally a shift of 50 degrees) were tempered somewhat as the nighttime fog often persisted long into the morning, keeping daily maximum temperatures cooler than normal and extending the growing season. The result was more even ripening amongst the different grape varieties and slightly more flavor development while still maintaining freshness and natural acidity.

WINEMAKING NOTES

In 2016, the Viognier, Marsanne and Roussanne all ripened at a relatively even pace. The grapes were picked by hand on September 23rd, 2016 and were whole-cluster pressed. After two days of settling, the juice was racked and allowed to ferment in concrete tanks with native yeasts. After fermentation, the wine was racked once, fined lightly with organic bentonite clay, and bottled with polish filtration.

TASTING NOTES

This Rhone-style wine is a blend of Viognier, Marsanne, and Roussanne. The Viognier lends a firm acidity while the Roussanne and Marsanne give more body. The aromatics are a delightful mélange ranging from pear liqueur, green apple, and wet stone to a touch of petrol, lemon rind, and honeysuckle.

The flavors of Crenshaw melon, Cutie oranges (those tiny ones that are easy to peel and lovely to eat,) dried apricots, ripe pineapple, and spearmint expand with each sip. There is a perceived lushness that is balanced by the acidity and tropical fruit, white peach tone. A flinty, steely minerality is refreshing on the palate. This wine is round and juicy in the mouth with an oily quality (that viscous feel.) The finish is slightly honeyed with a tinge of baking spices and cardamom.

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