



2023 FALANGHINA



Vintage Notes

This gorgeous Italian varietal from the Campania region (think Amalfi Coast) displays alluring floral aromatics with a bright citrus twist, making it both inviting and lively. On the nose, the wine bursts with notes of guava, passion fruit, and mango, while the palate is marked by naturally high acidity that provides an energizing freshness. Its medium body strikes a perfect balance, and the finish is remarkably crisp and long-lasting.

Vineyard

McCormack Family Vineyard is located in the Clarksburg AVA. They have been farming 600 acres in the Delta region along the Sacramento River for five generations. Fog and cool breezes from San Francisco Bay keep the area quite cool, enabling production of high quality white grape varieties.

Winemaking

The grapes are handpicked and meticulously sorted before being detached from their stems and gently crushed. After a light pressing, the juice is left to settle. Fermentation occurs at cool temperatures in stainless steel tanks, gradually progressing until it's nearly dry. Once fermentation concludes, the wine is transferred to predominantly neutral French oak barrels, where it ages on the lees. Stirred every two weeks until bottling, the wine develops a luxurious texture, while malolactic fermentation is intentionally avoided to maintain its freshness and balance.

The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.

- Blend: 100% Falanghina
- Harvest Date: October 16, 2023
- Brix at Harvest: 21.2
- TA: 7.3g/L
- pH: 3.21
- Alcohol: 12.2%
- Cases Produced: 368