



## 2024 CORTESE



### Vintage Notes

Originating in northwestern Italy's Piedmont and Lombardy regions, Cortese is a white grape celebrated for its crisp profile, vibrant acidity, and bright aromatics, with its most famous expression found in the renowned Gavi DOCG (Gavi di Gavi). This limited production of just 98 cases offers a nose of apricot, white peach, and melon, while the palate showcases lively acidity, a medium body, and a very aromatic, floral bouquet.

### 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 cortese grapes are carefully selected and sorted before being removed from the stems and lightly crushed. After a gentle press, the juice is allowed to settle. The fermentation takes place at low temperatures in stainless steel tanks, progressing until nearly dry. Once fermentation is complete, the wine is transferred to neutral French oak barrels, where it ages sur lie. Stirred bi-weekly until bottling, the wine gains a rich texture, while malolactic fermentation is deliberately prevented to preserve 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% Cortese
- Harvest Date: September 12, 2024
- Brix at Harvest: 24.0
- TA: 5.55g/L
- pH: 3.41
- Alcohol: 13.3%
- Cases Produced: 98