

LIVELY & ENERGETIC  
COOL CLIMATE  
WHITE WINES FROM  
THE EDNA VALLEY

— CADRE —

A NEW SONG RISES FROM  
THE EARTH. HARMONIOUS  
WITH A FOCUSED  
FRESH TEMPO.

v. 2022

## band of stones GRÜNER VELTLINER

SAN LUIS OBISPO COAST - EDNA VALLEY  
SIP CERTIFIED SUSTAINABLE

### *PLACE*

One could easily ask the question, Grüner from California...grown at the footsteps to the Pacific? Huh? I say hell yeah! This Grüner comes from two different SIP Certified Sustainable vineyards in the extreme cool climate of the Edna Valley. The majority of this wine hails from block 168 of the historic Paragon Vineyard. The block is made up of well drained soils with flecks of limestone and an underlying layer of residual material weathered from sandstone, shale, and mudstone. In 2020 we started to work with Grüner from the Jack Ranch Vineyard located on the northwest edge of the AVA lines. The vines are planted on one of the steepest sites in the Edna Valley and is made up of some of the sandiest soils in the region. Both sites lie in the direct path of the Pacific's relentless cool fog driven winds. Day in and day out they are pushed to their limits of a long drawn out ripening process which ultimately delivers ripe fruit but preserves our vibrant acidity.

### *AROMATICS*

Aromatically, this wine leads with a salty citrus edge with white pepper earth tones that have exotic hints of North African spices. From there is a depth of jasmine and beautiful citrus driven tropical fruit, reminiscent of squeezing a lime wedge over the fruit of a half cut Papaya. You can't hide the ever so present ripe grapefruit component that we often refer to as Squirt...the infamous grapefruit soda.

### *PALATE*

This is a super interesting wine. This wine is popping with classic Edna Valley Grüner spicy citrus and white pepper. It has a harmonious balance of ripeness, but a ton of verve and energy on the palate. A base of salty citrus, ginger and white pepper mingle with grapefruit that all lead to a savory zesty finish drenched in minerality. This wine touches both sides of the Grüner spectrum...bright, fresh and vibrant along with texture and a fullness that showcases what makes Edna Valley white wines unique.

### *STATS*

#### COMPOSITION

100% Grüner Veltliner

#### AVA

San Luis Obispo Coast & Edna Valley

#### VINEYARD

Paragon & Jack Ranch

#### VINE AGE

16 Years & 8 years

#### FARMING

SIP Certified Sustainable

#### HARVEST DATES

9.15.22 & 10.17.22

#### FERMENTATION & AGING

100% Stainless Steel Fermented & Aged

ML 0% TA 6.8 G/L pH 3.31

Alcohol 14.2%

#### SUGGESTED RETAIL

\$30.00

