

# Bailiwick

VINTAGE 2011  
VERMENTINO  
CALIFORNIA

## THE VINEYARD

We traveled the length and breadth of California researching vineyards and growers cultivating vermentino. To the north, the Lovett Vineyard perches on a steep hillside overlooking Clear Lake, in the Red Hills of Lake County AVA. Loose volcanic soil insures fast drainage and limits the naturally high vigor of the vermentino vines. Reflected afternoon light off the lake helps the normally slow-ripening varietal to reach perfection. With ample sunshine and proximity to water, the site resembles the hillsides above the Mediterranean Sea where vermentino has been cultivated for centuries.

In the central coast, Catherine's and Coyote Moon vineyards lie on the east side of Paso Robles AVA. Flowing across gently undulating hills, these vineyards sit on sandy clay loam soil that drains well. Both growers are dedicated to producing premium, low-yield vermentino.

## THE WINEMAKING

Fruit was harvested in the early morning hours and transported in a refrigerated truck to Sonoma. We pressed whole clusters and chilled the juice while it settled and clarified. After 3 days, we racked each lot into separate stainless steel tanks, and inoculated with yeast selected for enhancing aromatics and fresh fruit flavors. A lengthy cold fermentation followed, with temperatures carefully controlled to preserve freshness and flavor. After fermentation, the separate lots were allowed to clarify naturally while resting on the lees. After conducting trials, the two lots were blended in March 2012 and bottled in April 2012.

## THE WINE

Our 2011 Vermentino highlights the unique qualities which makes this varietal a perfect complement to seafood and lighter Mediterranean-type meals. 61% of the blend originates from the two Paso Robles vineyards in San Luis Obispo county, providing a foundation of bright acidity and light citrus notes. Lovett Vineyard, in the Red Hills of Lake County AVA, contributes the balance, contributing the signature varietal flavors of apple, pineapple, and bay leaf.

The resulting wine is lively and appetizing. A crisp bouquet of citrus and herbs is complemented by a lush mouthfeel of ideally ripe fruit, followed by brisk acidity at the finish. This wine is best served well-chilled, and when paired with simply prepared grilled fish garnished with EVOO, it evokes memories of warm evenings and great meals in family run port-side restaurants on the mediterranean coast of Italy. It takes us there every time.

### AVA

California

### VINEYARDS

Lovett  
Catherine's  
Coyote Moon

### GROWERS

Phil Lovett  
Neil Roberts  
Thompson Family

### HARVEST DATE

9/23/11, 9/27/11

### ALCOHOL

14.1 %

### pH

3.43

### TITRATABLE ACIDITY

0.63 gms / 100mL

### CASES PRODUCED

250

### SUGGESTED RETAIL PRICE

\$18

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- Sourcing ideally located vineyards tended by trusted growers.
  - Using artisan winemaking methods on a limited production basis.
  - Producing high quality wines with distinctive character.

This is our Bailiwick.

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