2019 Estate Falanghina

TECH SHEET

Wine Chemistry
pH: 3.58
TA: .70
Alcohol: 14.5
RS: 0

PRODUCTION
Blend, varietal makeup: 100% Falanghina
Clone: UC Davis FPS Falanghina 01.
Root stock: Biotype is Beneventana from the Sannio area.
Soil: Decomposed Granite
Vines/Acre: 1000
Training System/Canopy Management: Single Cordon and Spur pruned.
Appellation: Temecula Valley.
Oak program: None, done completely in stainless tanks.
Tank/vat: Stainless Steel. Maturation: Tank for 6 months.
MLF: no.
Notes from the vineyard: Hand select and hand picked on September 24th. Crushing/Destemming: No; Press Type: Whole Cluster Pressed.

WINEMAKERS NOTES
Falanghina (fah-lawn-GHEE-nah), is a take on an ancient grape from Campania, Italy. There are various theories on the origin of the varietal’s name with the most agreeing that it derived from the Greek word falangos, which refers to the wood poles that support the grape vines. This system of vine training is still used in some parts of Campania and is referred to as “puteolano”. Falanghina is a robust and consistent grape that has the advantage of being extremely eclectic, allowing it to express the characteristics of the terrior in the aroma including those of the soil, the climate and the rich biodiversity found in the Temecula region. Crisp Anjou & Asian pears show on the nose along with Gala apple & white flowers. Nice citrus flavors appear on the palate with lime pith & pink grapefruit. Matches well with scallops, prawns, or clams as well as pastas with white sauce.

CASE COUNT: 340