



FOLDED HILLS



93 PTS
WINE ENTHUSIAST

2019 AUGUST WHITE

THE WINE

Delivering both freshness and richness, the Folded Hills August White is a perfect balance of Grenache Blanc, Clairette Blanche, and Roussanne. Winemaker Angela Osborne monitors the vineyard carefully, then selects the optimal time for harvesting the grapes.

After harvest, the fruit is gently whole cluster pressed, and the fermentation happens naturally with ambient yeast. To highlight mouthfeel and a balance between the three varietals, the wine was aged for 10 months in neutral French oak and a concrete egg. The wine sat on gross lees, until being racked to tank for bottling. We are proud to share this 2019 vintage of August White with you.

TECHNICAL INFORMATION

VINTAGE:	2019
GRAPE VARIETIES:	89% Grenache Blanc, 7% Clairette Blanche, 4% Roussanne
REGION:	Santa Ynez Valley
ALCOHOL:	13.6%
pH LEVEL:	3.8

TASTING NOTES

Showing beautiful notes of white tea incense, night blooming jasmine, and candied fennel seeds. The round mouthfeel shows off the complexity, yet approachability, of this wine.

WINEMAKING

PROCESSING:	Gently whole-cluster pressed to neutral barrique for primary fermentation. Secondary fermentation ensued in barrel, and the finished wine aged on gross lees through to bottling.
ÉLEVAGE:	10 months in concrete and French oak, 30% neutral

FOLDED HILLS

In making Folded Hills wines, our goal is to respect the land, and through the wines, express its unique voice. With as little interference as possible, we let the grapes speak for themselves. We strive to craft beautiful wines with a focus on purity and use old-world practices in our certified organic vineyards. We consciously handcraft small-batch artisanal wines, using no commercial additives and the smallest amount of sulfur; just enough to preserve the wine. Folded Hills wines contain no residual sugar and use only native yeasts that occur naturally in the vineyard. It's all part of our promise to make wine in an honest, time-honored way.

DETAILS

BOTTLING DATE:	July 30, 2020
RELEASE DATE:	October 7, 2022
SRP:	\$37

