

SMALL BATCH #005

TECHNICAL INFO

VARIETAL	VINTAGE	APPELLATION	PRODUCTION
69% Vidal Blanc 31% Villard Noir	2020	<u>Vidal Blanc</u> - American/ New York <u>Villard Noir</u> - Upper Hiwassee Highlands--Estate Grown	205 CASES

FERMENTATION

Varietals fermented individually in stainless steel tanks under temperature control.
Blended before bottling.

SERVING RECCOMENDATION

Served chilled at around
45-50 degrees F

Pairings to Try: seared tuna, salmon
burgers, brie, herbs de Provence.

TASTING NOTES

Fruit lychee, strawberry, cranberry

Herbal thyme, lavender, rhubarb

Spice sweet paprika

Acidity

Medium + / High

Sugar

Dry



Grandpa Dale, circa 1996

2020 was a challenging year in many respects, and the happenings in the vineyard were no exception. We lost roughly 60% of our standard crop to one of the worst late frosts in recent memory. The Villard Noir harvest, in particular, was too little to make our standard single varietal rosé. But, with a little creative blending in the winery, we developed a unique rosé for the 2020 vintage, the result is Small Batch #006.

Pictured: Dale Livingston, our late Grandfather and a WW2 vet, helping paint the vineyard barn. Dale was one of the youngest fighter pilots in the war at the age of 17. He went on afterwards to lead a full life, raising a large family and outliving 3 wives. We hope that we can maintain a shred of the same resiliency as him! He would be both equally confused and excited that we decided to put him on a wine label. Cheers, Dale!