

Toad Hollow The Orange Toad



THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 64% Chenin Blanc, 14% Muscat, 9% Grenache Gris, 8% Pinot Grigio / Gris, 5% Grenache Blanc

WINEMAKING: Each variety is picked and fermented separately at low brix and good natural acidity. Destemmed and fermented at cool temperatures in both rotary and stainless steel closed top tanks. The average time of skin contact is 14 to 16 days before pressing into stainless steel. The wine is kept cold and only minimal sulfur is added before bottling.

ALCOHOL BY VOLUME: 11.5%

THE STORY

We're an amusing and friendly bunch and believe drinking wine should be as FUN as the whimsical art on our wine labels. Toad Hollow vineyards in Sonoma County was founded in 1994. The mission since opening has been to produce delicious and fairly priced wines of appellation.

BIOGRAPHY: Frankie Williams grew up in New London, Connecticut and after a brief stint with the CIA, she arrived in San Francisco in 1972, where she met her future husband, Todd Williams. In 1994 Todd founded Toad Hollow Vineyards in Sonoma County. His mission was to produce delicious and accessible wines and have fun while doing it. Frankie worked alongside Todd starting in 1997. After his passing in 2007, she assumed all executive and operational responsibilities for the winery

THE ADJECTIVES

OVERALL: Bright, crisp and refreshing.

AROMAS / FLAVORS: Aromas of tangerine and white peach.

