

Reeve Wines Vermentino



THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma County

CEPAGE: 93% Vermentino, 7% Falanghina

WINEMAKING: This wine's components were fermented and aged in concrete egg, stainless steel drum and neutral barrels giving us a variety of different colors with which to paint. Our selections of Vermentino and Falanghina from Pigasus Vineyard were co-fermented at cool temperatures giving us yet another variation for the final blend.

ALCOHOL BY VOLUME: 12.7%

AGING: Concrete egg/ Stainless/neutral barrels for six months

ANNUAL PRODUCTION: 600 cases

THE STORY

Reeve Wines is a small-production Healdsburg winery led by Noah and Kelly Dorrance, a husband and wife collaborative committed to crafting wines with verve and intensity from land that tells a story. Noah and Kelly launched Reeve in 2015 as creative follow up to Banshee, the wine label Noah started with friends in 2009. Through Reeve, Noah further explores the diverse terroirs of Northern California, producing wines from their vineyard estate and fruit sourced from some of the most coveted vineyards in the Anderson Valley, Mendocino County and the Sonoma Coast.

THE ADJECTIVES

AROMAS / FLAVORS: green melon, cucumber, chalky limestone

MOUTHFEEL: crisp, salinity, vibrant

THE SELLING POINTS

vibrant, aromatic light bodied italian varietal with cali fl

SUSTAINABILITY: Certified Organic, Certified Sustainable

PAIRINGS: Shellfish, fresh salads, herby pasta