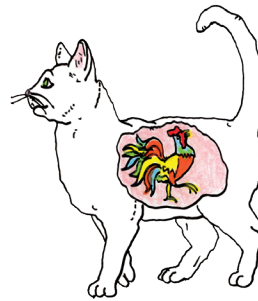


ES OKAY

2021 WHITE

THIS IS LIKE AROMATIC TARGET PRACTICE IF THAT'S A THING. BESIDES BEING JUICY WITH GOOD TEXTURE AT THE ROOF OF THE MOUTH, AROMATICS AND FLAVORS ARE ALL OVER THE BOARD. LOQUAT, WHITE PEACH, APRICOT AND BLOOD ORANGE ARE A FEW. BUT WAIT. THERE'S MORE! LEMON GRASS, D'ANJOU PEAR, MAKRUT LIME.....LIKE I SAID, "AROMATIC TARGET PRACTICE."



MEET THE WHOLE GANG

- 52% Chardonnay – North Coast
- 27% Chenin Blanc – Herringer Vineyard
- 17% Pinot Gris – Herringer Vineyard – Skin Fermented
- 4% Riesling Piquete – Cole Ranch – Skin Fermented
- 1 % Orange Muscat – Mendocino – Skin Fermented

CHEMISTRY

- TA: 5.5 g/L
- pH: 3.4
- ABV: 13.1
- RS: Dry
- Malo: Dry

MIKE'S NOTES

Every year I like to play around with some odds and ends and thankfully for Es Okay, I can do that. The Skin Fermented Pinot Gris was the star this year as it went into both the Rosé and white blend this year giving it the structure needed. The Chenin Blanc was foot treaded and left on skins for 6 hours before pressing off. Alone, the wines were pretty clean so the addition of Riesling Piquete and 1% Skin Fermented Orange Muscat really gave this wine the vibe I was looking for. Aaaaand with the demand of the wines I needed to find some volume so my friend hooked me up with some pretty lean Chardonnay. As my old cellar master would say, "I hope it's Goo Goo."