



2023 BORREO RANCH | NAPA VALLEY

# KERNER



## HERITAGE

**BORREO RANCH (100%)** – In 1888, Italian immigrant and Napa grocer Felix Borreo built a stone and redwood winery on his vineyard property near Napa Soda Springs. Borreo planted new vines in addition to fruit and olive orchards. In 1992, the Miller family purchased the site, and the winery remained one of Napa’s last ‘ghost’ wineries – until it was destroyed in the 2017 wildfires. These bottlings are the Miller family tribute to Felix Borreo and this fruitful property.

## SOILS + CLIMATE

Kerner, a Riesling-like varietal, is planted on the flattest part of the vineyard along Soda Creek. This tends to be coldest part of the site, ideal for the varietal. These blocks were originally planted to Zinfandel, but our team knew it was destined for another varietal. We tasted a Kerner from the Alto Adige region in Italy and decided this northern Italian grape was just the grape for the site. Colder temperatures, due to the altitude and the canyon shading, make for longer growing seasons to produce a Kerner that is fresh and fruity, with milder acidity and an aroma of white stone fruits, red apple and orange blossom.

## VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County and throughout the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

## TASTING NOTES

This wine is aromatic and fruity with white peach and orange blossom. The palate is bright and intricately layered with lemon, lime, stonefruit, honeysuckle, and golden delicious apple lifted by bright acidity. Vibrant energy is met with a crisp, mineral finish.

## WINEMAKING

**VARIETAL COMPOSITION** 100% Kerner

**ALCOHOL:** 14.47% | **pH:** 3.44 | **TA:** 6.63 g/L | **RS:** .42 g/100ml

**VINIFICATION** 100% Stainless steel tank fermented, 0% malolactic fermentation