



2024 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 2023-2024 growing season was a welcome textbook year in Napa Valley. Typical weather patterns throughout spring and summer were dotted with a few notable heat spikes but abundant rainfall early in the season prepared the vines for the stress. The fruit from this harvest developed rich, dynamic phenolics; an early promise of phenomenal wines to come.

TASTING NOTES

This wine is delightfully aromatic, bursting with citrus, lemon and lime zest, gala apple, and lime blossom. The palate offers a bright, racy acidity highlighting stone fruit flavors and a hint of coriander spice on the finish.

WINEMAKING

VARIETAL COMPOSITION 100% Kerner

ALCOHOL: 14.4% | **pH:** 3.29 | **TA:** 6.6 g/L | **RS:** 1.5 g/L

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