



## **Technical Data**

### **2023 Miscela**

Vintage: 2023

Grapes: Viognier (65%), and Malvasia Bianca (35%)

Appellation: Texas High Plains (Sourced from Gaines and Terry County)

Soil Type & Elevation: Patricia Fine Sands at 3,275 feet (Viognier) and Amarillo Loamy Fine Sands at 3,350 feet (Malvasia Bianca)

Harvest Date Range: 8/10/2023 - 9/6/2023

Harvest Method: Mechanical

Average Sugar Accumulation at Harvest: 24 °Brix

Average Length of Fermentation: 12 days (fermented at 58°F)

Aging: Eight months in stainless steel (through primary fermentation and aging). Incorporated untoasted French Oak Chips during fermentation. Malolactic fermentation not conducted

Fining: Heat stabilization/protein haze removal by bentonite addition. Tartaric precipitation by cold treatment for stabilization

Filtering: Diatomaceous Earth

Finished pH: 3.35

ABV: 13.7%