



2024 Rutherford Dust Assyrtiko



Vibrant, rich aromas of lemon, mandarin, grapefruit and orange blossom followed by rich ripe yellow peach and apricot with the hint of honey dew melon effuse abundant and volume of fruit in the glass to an explosive medium bodied palate of citrus and tropical fruits leading to a saline, wet stone minerality on the lingering finish. Very impressive and powerful wine. Drinkable now and age worthily for several years. Mark's journey with Assyrtiko began in the summer of 1980 on the sun-drenched island of Santorini, Greece. That same island, years later he and his wife Laura tasted through 53 different expressions of this indigenous variety, exploring the island's dramatic vineyards and distinct winemaking traditions. That experience planted the seed for what would eventually become our first California-grown Assyrtiko—a wine that carries both memory and terroir.

100% Estate Grown | 100% Certified Organic, Biodynamic®
& Regenerative Organic® Farmed

Harvest Information:

Harvest Date: September 26th, 2024

100% Rutherford AVA

Aging:

Stainless steel tank, finishing fermentation in puncheons and barrels

finished in for 7 months , in French Oak 225L and

European puncheons 500L, 20% new

Technical Data:

Alcohol: 14.5

Brix: 24.1

Production: 159 cases

