



2024 Rutherford Dust Fiano



Our Fiano starts with a bright and light golden yellow, floral aroma of honeysuckle, jasmine, white peach and sandalwood. The mouth feel is medium weighted and even ripe white peach and honeyed pears, all beautifully lifted with citrus notes of lemon and orange peel. Full roundness however intense. An incredible versatile wine from a glass with a sunset or to match up with fish and chicken dishes. Available to drink now and will age beautifully for a few years in your cellar. Varietal History: Fiano grape dates back to the Roman Empire that is primarily grown in the Campania region of Italy and the island of Sicily. Without hesitation after tasting this fruit and wine from this region, Mark Neal thought this one would do exceptionally well in the moderate climate of Napa Valley. Being so close to the Pacific Ocean and San Pablo Bay, Napa Valley sees the cool nights and warm days, lower fog rolls in from the San Francisco Bay and the Pacific Coast fog comes in high directly from the coast over the Mayacamas Mountains.

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

Harvest Information:

Harvest Date: September 17th, 2024

100% Rutherford AVA

Aging:

100% barrel fermented in French and European 500L oak puncheons. Maturation: 7 months in French and European Oak Puncheons and barrels, 20% new

Technical Data:

Alcohol: 13.7

Brix: 22.9

Production: 264 cases

