



WINE:

2024 ESTATE TOCAI FRIULANO

PRODUCTION:

141 CASES

VARIETAL COMPOSITION:

100% TOCAI FRIULANO

SOIL PROFILE:

PLEASANTON LOAM

ALCOHOL:

13.7%

FRENCH OAK AGING:

7 MONTHS

TONNELLERIE ERMITAGE

TASTING NOTES

Our 2024 Estate Tocai Friulano greets the senses with the bright hallmark aromatics of the varietal, opening with notes of citrus blossoms, crisp pear, wet rock, and juicy papaya, accented by fresh grapefruit zest and a subtle layer of vanilla from a small amount of aging in barrel. The nose is vibrant, tropical, and nuanced, a reflection of our warm, northern Napa Valley site.

On the palate, the wine opens with bright, juicy acidity that provides drive and tension, balanced by a generous and textural mid-palate. A nuanced green almond note, characteristic of the variety, emerges alongside delightfully tropical notes of exotic florals and ripe lychee and citrus. After your first sip, the delicate saline and mineral finish lingers, capturing the essence of a sun-drenched shore.

DRINKING WINDOW

As in prior vintages, our 2024 Estate Tocai Friulano is effortlessly nuanced and the perfect match for a myriad of foods, from freshly shucked oysters to substantial salads and game dishes.

DRINK NOW AND FOR THE

NEXT 2-3 YEARS