

# Scribe Winery Estate Sylvaner

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Sonoma County

**APPELLATION:** Sonoma Valley

**CEPAGE:** 100% Sylvaner

**WINEMAKING:** Fermented cold in a combination of stainless steel tanks and concrete eggs for three weeks without undergoing malolactic fermentation. The wine was aged for 5 months in concrete and stainless-steel tanks prior to bottling.

**AGING:** 3 months stainless steel

**ANNUAL PRODUCTION:** 675 cases

## THE STORY

Scribe Winery was founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking and is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

**PHILOSOPHY:** Andrew and Adam believe that the best wines are a result of a healthy relationship between man and nature, and that a vineyard managed in harmony with the greater ecosystem results in more site-specific wines that represent a sense of time and place.

**BIOGRAPHY:** Scribe Winery was founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking and is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

## THE ADJECTIVES

**OVERALL:** Salty, fresh, crisp

**AROMAS / FLAVORS:** MAGNOLIA, WHITE PEACH, FLINT

**MOUTHFEEL:** Clean, crisp, minerally

## THE SELLING POINTS

1 of only 2 two Sylvaner bottlings (vineyards) in California

**SUSTAINABILITY:** Vegan, Biodynamic In Practice, Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Fritto Misto w/ Lemon Aioli, Gazpacho

