

# 2022 Stone Soup Blanc

Dry Creek Valley



TRATTORE  
*farms*



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**Varietal Composition** 30% Viognier, 30% Marsanne,  
20% Roussanne, 20% Picpoul

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**Appellation** Dry Creek Valley

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**Harvest Date** Marsanne: 9/11/2022  
Picpoul: 9/15/2022  
Viognier: 9/24/2022  
Roussanne: 10/13/2022

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**Technical Data** Alc. 14.5% | pH 3.89 | TA 4.1 g/L

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**Cooperage** 10% new French oak

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**Production** 210 cases

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## The 2022 Vintage

2022 was a beautiful year, consisting of a cool spring and summer ended with a heat spike in August to finish ripening the fruit. We had a much later harvest than normal but the long growing cycle allowed us to produce exceptional fruit!

## Estate Vineyard

Several of our Estate Vineyards capture the setting sun, providing for optimal ripening. This wine brings together everything Trattore Farms has to offer: great terroir, exquisite fruit flavors, meticulous winemaking, and a long family history of land stewardship and farming tradition.

## Tasting Note

Pear, white violet, and rhubarb are on the nose, followed by a beautiful display of bright fruit at each sip, ending in a savory finish. Cobbler baking spice adds dimension to the palate and rounds out this white blend.