

# 2023 Stone Soup Blanc

Dry Creek Valley



TRATTORE  
*farms*



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**Varietal Composition** 60% Viognier, 26% Marsanne,  
14% Picpoul

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**Appellation** Dry Creek Valley

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**Harvest Date** Marsanne: 09/29/23  
Picpoul: 10/24/23  
Viognier: 09/18/23

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**Technical Data** Alc. 14.2% | pH 3.68 | TA 5.8 g/L

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**Cooperage** 100% neutral oak aging for 8 months

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**Production** 150 cases

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## The 2023 Vintage

2023 started with record rainfall and a very cool winter which significantly delayed bud break and bloom for the vines. This led to extended fruit hang time allowing for wonderful texture and fruit ripeness. As a result, harvest was significantly later than usual but the quality of the fruit was worth the wait.

## Estate Vineyard

Our Estate vineyard captures 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

The aroma features white peach, pear, sweet citrus, and a subtle hint of minerality. On the palate, you'll find notes of apricot, melon, and cream soda, complemented by good acidity and a luxurious mouthfeel. A beautifully well-balanced wine.