

Vintage 2025



Falanghina

Lost Slough Vineyard, Clarksburg

AROMA

creamsicle, penny, dragonfruit

FLAVOR

blood orange, cantalope rind, tumeric

FOOD PAIRINGS

chicken mole, sweet & sour pork, miso eggplant

VINIFICATION

2.04 T of Falanghina hand-harvested on Sept 4th. Fruit was destemmed and cold-soaked for 4-days, then fermented on the skins with native yeasts for 14-days. Daily pumpovers and an occasional punchdown yielded a gentle extraction. Pressed to neutral puncheons for 9-months. Bottled unfinned/unfiltered.

SITE

The Lost Slough Vineyard lies in the heart of the Clarksburg AVA just east of the Sacramento River. It is planted below sea level (!) on the black peat soils of the California Delta. An advanced levee system holds back the vast tidal river waters. This interior zone sees hot days, but cooler nights from breezes blowing off the bay. The vineyard is under the direction of multi-generational grower Celia McCormack and her capable crew at KG Vineyard Management.

NOTES

This aptly named vineyard requires a bit of fortitude to get there. On a recent trip, we crossed four bridges, took a ferry across the Sacramento River, and had to drive along miles of narrow levy roads deep into the Delta. The Delta is a vast landscape of old California farming operations and small historic river towns. Grower Celia McCormack is 3rd generation on what they call the McCormack Track. The track is surrounded by water on three sides and is cooled down 30-40 degrees by evening breezes. It sits below sea level on rich, fertile flood plain soils called Egbert. The key to farming out here in District 17 (a warm zone) is leaning into the vine's tendency toward vigor. Big canopies mean shade. This one barrel lot of Falanghina was an experiment in the cellar. We wanted to play around with orange wine, but liked what we were smelling/tasting too much at the 'amber stage' and pulled it off the skins. The resulting wine has texture, and is aromatic powerhouse, but is still fresh enough to crush a couple glasses.

DETAILS

Vineyard	Production	First Bottling	pH	Farming Methods
Lost Slough Vineyard	154 cases	2024	3.42	Practicing Organic
Appellation	Anticipated maturity	Yield	Brix	
Clarksburg	2027	4 T/acre	21.2°	
County	Harvest dates	Clones	Total acidity	
Yolo	9/4/25	Unknown	6.7 g/l	
Winemaker	Bottling dates	Alcohol	Residual sugar	
Drew Huffine	7/7/26	12.4%	0.2 g/l	