

# 2018 GITALI

## Old Mission Peninsula



There is nothing quick about traditional sparkling wine production. Each step requires a tremendous dose of patience. Being a procrastinator has its advantages in the arena and I feel completely at home here. This is 100% Chardonnay fermented in the bottle for that natural carbonation and mouthfeel we love. It aged for 2.5 years before release and is ready to drink over the next 2 years.

### Behind the Name:

Gitali is the winemaker's daughter's middle name. This Sanskrit word represents a form of sung poetry/prayer. Her Gitali is the Singing Bee and can be found on each label and in each bottle.

## THE VINEYARD

### Island View Orchard

APPELLATION: Old Mission Peninsula  
VARIETIES: Pinot Gris, Blaufränkisch, Northern Spy Apples, Chardonnay, Kerner, Auxerrois  
ACREAGE: 11.33  
GROWN BY: John and Gloria Lyon



## WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: 3 g/L  
PH: 3.02  
TA: 9 g/L  
ALCOHOL: 12%  
CASES PRODUCED: 170  
AGED : Traditional Method  
AGING WINDOW: 3 years