

A collaboration between Jeff Cohn and Yves Gangloff of Condrieu, France, sourced from the Stagecoach Vineyard, one of the most well known vineyards in the Atlas Peak AVA of Napa Valley growing Viognier, Marsanne, and Roussanne with unmatched depth and complexity. At 1631 ft. elevation with volcanic red and yellow clay loam, and Hambright fractured decomposed rock which brings minerality and roundness to the wine.

This vintage shows a lot of mineral in its core, but ripe peaches, dried apricots, honey and wisp of white flowers in its aromatics. On the palate this wine is a full-bodied luxurious experience that's a mirror image of its aromatics, but with a touch of licorice in the forever flowing finish.

100% Malolactic fermented, 100% Barrel fermented in 30% new 300L French oak barrels for 10 months.

2018 Stagecoach Vineyard

Napa Valley AVA 100% Viognier

It offers classic aromas of white peaches and white pepper, with wafts of dried herbs, honeysuckle and matchstick. The palate's



ripe fruits are anchored by mineral tones, a bright spine of freshness and a touch of texture on the very long, floral finish.

