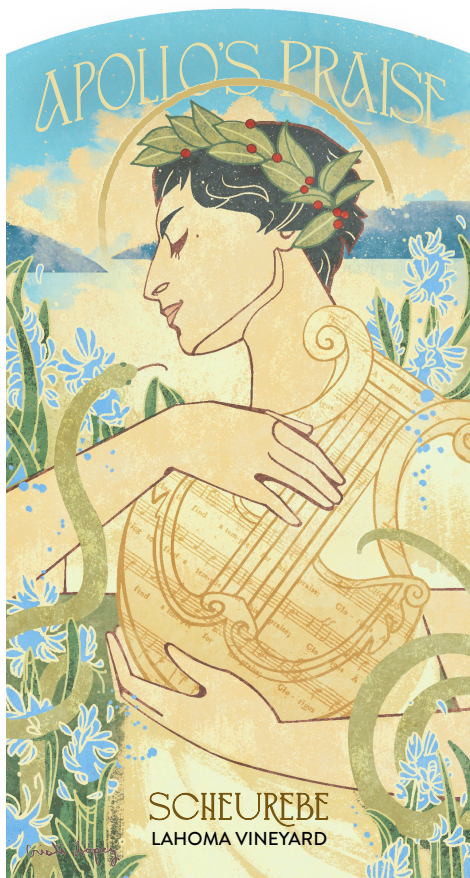


# APOLLO'S PRAISE



‘GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /  
WAND’RING TO FIND A TEMPLE / FOR HIS PRAISE!’

Harvest Date: October 7th, 2024  
Vineyard Block: Lahoma Vineyard, Long Rows  
Alcohol: 12.5%  
TA: 7.0 g/L  
RS: 2 g/L  
pH: 3.31  
Bottling Date: February 26th, 2025  
Cases Bottled: 122

SONG PAIRING: “Stars” by HUM\*

## 2024 SCHEUREBE

### OVERALL STYLE

When you are pioneering a grape in a region, it is hard to know precisely what to expect, let alone what to aim for! Nevertheless, we still had goals in mind from the wonderful Scheurebes that we’ve had from across Germany. While this grape can be made into sweet wines, the dry versions are what captivated us. Refreshing yet tropical, spicy yet flinty, all with a bit of grassiness underneath - we hope you are as captivated by this quirky grape as we were in planting it!

### IN THE VINEYARD

Young vines are always too eager to please; and as the second crop off this six year old vineyard, we found ourselves dropping half the clusters over the summer. Much like people, vines often forget to look after their own growth in favor of pleasing others; we helped right the balance. Careful leaf pulling and shoot placement resulted in more open clusters than the 2023 vintage, and thus fruit that was able to hang on the vine a week later in ripeness terms. Ken Fulkerson referred to these as our “pride and joy” for how much attention we lavished on them, but how could they not be when we saw the beautiful, golden berries that resulted?

### IN THE CELLAR

A white grape this aromatic is a prime candidate for crushing and cold soaking, a process that allows the concentrated aroma and flavor precursors in the skins to fully become part of the juice. We love cold soaking in general, who are we to disagree? Pressed off after an overnight cold soak, the wine was cold settled, racked, and then fermented in neutral french barriques with the Austrian spontaneous yeast ‘Heiligenstein’. After a cool and quick fermentation in barrel, the wine rested on its lees for four months before pad filtration and bottling in late February of 2025.

### TASTING NOTES

From the moment these grapes arrived at the winery, they have smelled and tasted like concentrated mandarin oranges. Through the barrel fermentation and lees aging, a lovely flintiness on the nose and bright lime on the midpalate has been built in to complement the mandarin components. Perhaps our driest wine of the entire vintage, this wine proves that being a ‘crisp white’ need not come at the expense of being full flavored.