

# Monte Rio CELLARS

## 2022 Coferment

**Appellation:** Lodi

**Varietals:** 50% Petit Verdot/50% Sauvignon Blanc

**Winemaking:** Whole cluster fruit, hand harvested was put into a stainless steel tank. Natural yeast fermentation, Carbonic Fermentation took place for 10 days. The fruit was pressed and fermentation finished in stainless steel.

**Farming:** Organic

**Aging:** Aged in old wood barrels for 5 months

**ABV:** 11.5%

**Production:** 400 cases

