



SER MESA DEL RIO VINEYARD GRUNER VELTLINER

Nicole Walsh was Randall Grahm's general manager at Popelouchum, where Grahm undertook an ambitious 10,000 vines project to discover a true American match of vine and site; she was also a winemaker at Bonny Doon. In 2012 she began making her own wine under the Ser label. *Ser, to be* in Spanish, is her way of showcasing varietals and vineyard sources for which she has an affinity. Each of the vineyards is influenced by the Pacific—Nicole is an avid surfer and hence the unifying image of the wave on her label.



VINEYARD

Site: The Mesa Del Rio Vineyard in the Monterey AVA is a benchland parcel on the western side of the Salinas Valley in the foothills of the Santa Lucia Highlands. A cool and windy climate.

Varieties: Gruner Veltliner.

CELLAR

Vinification & Aging: Whole cluster pressed to stainless steel, fermented in stainless and then transferred to neutral French oak puncheons. Aged five months on the lees.

Profile: Citrus forward, with lemon and lime as primary aromas with a key lime custard character and hints of white peppercorn coming through on the mid palate. Crisp and dry with good minerality.