



G SPOT 2013 WHITE WINE FIELD BLEND

98% Viognier and 2% Chardonnay from vineyards in Lodi comprise our 2013 edition.

While the Lodi appellation is most often associated with Zinfandel and other red grape varieties, a few early pioneers successfully experimented with white grape varieties which continue to produce excellent fruit. Lodi is a diverse wine region formed thousands of years ago through geological events and alluvial waters. Two major rivers originating in the Sierra Nevada mountain range feed the Lodi appellation; the Mokelumne and Cosumnes. These rivers have brought soils rich in **granitic-based minerals that lend complex flavors to the wines.**

Lodi's classic Mediterranean climate of warm sunny days combined with cool evening breezes from the San Francisco Delta attribute to the perfect **acidic balances and full flavors in the wines.**

Our 2013 G Spot features spicy, mineral scented aromas of orange blossom, jasmine and pear followed by layers of mouth filling grapefruit, lime and honeydew melon flavors. Juicy acidity provides a perfect balance with a clean, satisfying finish.

Winemaker Charles Hendricks.

Wine buyers will immediately notice that, unlike other wine bottles, **Dirty Pure bottles do not have capsules.** Capsules only serve a decorative purpose and, on occasion, can lead to mold forming on the cork if the wine is stored improperly (e.g. 99% of the time). Additionally, the production of metal and plastic capsules is a messy and environmentally unfriendly business. Foregoing capsules is just one of our efforts toward **sustainability best-practices.**

