

Union Sacré | “L'Orangerie”, Dry Gewürztraminer

Arroyo Seco AVA | 2019



Varietal: 100%
Gewurztraminer

Region: Central Coast, CA

Winemaker: Xavier
Arnaudin

Vines Age: 10 years

Production: 245 cases

Farming: Certified
Sustainable

Soil: Rocky Gravel

The Story: Xavier Arnaudin is a name you will know, and I have to thank Andrew Jones from Field Recordings for introducing me. I told Andrew I wanted to find someone special in California. Someone who was making amazing wines that no one knew about and that I would love, and also a person that would be great to work with. He knew exactly the person I was looking for. As a young man Xavier trained to be a boxer in France and then began to train to work the vineyards and harvest in 1997 with Alain Voge. During this time, he also worked as a sommelier and earned his WSET Diploma. Once he had several harvests and his diploma under his belt, he completed his enology studies and moved to the US. Xavier brings an old-world approach to his vineyard management, cellar, and winemaking. He also brings a willingness to be different and the confidence to let his fruit and his wines speak for themselves. He is making very small amounts of very striking wines. Xavier was making wines, mostly, from Rhone/Burgundy grapes, both here and in France. Tiny Production!!

Vineyard: Los Ositos Vineyard sits at the chilly, dry end of the 100-mile-long Salinas Valley. The tough growing conditions force the vines to extend their roots deep into the rocky soil to fill their tiny grapes with nutrients, yielding more flavor.

Vinification: Native yeast, fermented at 55 F for 40 days. Unfiltered. 100% destemmed. Fermented in skins for 40 days at 55°F.

Ageing: 100% Neutral Oak for 3 months.

Everything else you want to know about this wine: L'Orangerie is a periodic release of Union Sacré done in years where conditions promote extended skin aging to produce an orange wine with extraordinary depth and structure.

Le Storie
Wines