



## 2024 Neon Vermentino

Think seafood at sunset, cliffside playlists, and bottles that disappear faster than you'd like to admit. Neon isn't just refreshing, it's a vibe.

<b>Vintage</b>	2024, California
<b>Varietal</b>	Vermentino
<b>Harvest</b>	September 2024
<b>Sugar</b>	Zero
<b>Acid</b>	6.3 g/L
<b>pH</b>	3.4
<b>Aging</b>	4 months
<b>Bottling</b>	February 2025
<b>Alcohol</b>	11%

### ***Biodynamically farmed***

*Always (and only) minimal Sulfites added.*

**Tasting Notes.** Our 'Neon' Vermentino isn't a background wine, it's front-row, sunbathing-on-the-Amalfi-Coast energy in a glass. One sip hits with bursts of mandarin, pear drops, and zesty lemonhead before gliding across the palate with a sleek, salty edge. Pale straw in color and mouth-coating with just enough natural glycerol to give it swagger, it stays razor sharp thanks to an early pick at 18.8 brix, because we don't mess around.

Fermented ice cold in stainless steel to capture every last electric ester, this is Vermentino amplified. Grown in the sandy soils of the ancient Mokelumne River wash, it channels pure energy into a wine that's bright, edgy, and dangerously good.

**Guthrie Family Wines**