

ALLA GOCCIA

2024 WHITE WINE

Sonoma County

11.2% ABV



Why Alla Goccia?

The Alla Goccia wines are my love letter to the inexpensive, delicious, lo-fi table wines of central and southern Italy. When you're on vacation in Tuscany, Campania, Sicily—or honestly, just about anywhere in Italy—the best wines of the trip are often the simple, cheerful, chuggable ones you can snag for around \$20 a bottle at a restaurant. They're made with one clear purpose: to quench your thirst. That's exactly the spirit I'm bringing to Alla Goccia. Letting go of the pressure to make a "serious" wine and instead focusing on creating something purely delicious and refreshingly unpretentious has, in my opinion, led to the best wines of my career. I want to drink these all the time—and I think you will too!

Vinification

The backbone of this wine comes from a singular site in Carneros, planted along the edge of San Pablo Bay—the Santo Giordano Vineyard. It's a field blend of 60% Vermentino, 25% Bianchetta, 10% Ribolla Gialla, 5% Kerner. The wine is all about those salty, lemony, mineral-laden aperitivo white wine vibes. All grapes are picked together, gently foot-tread, and given 12–24 hours of maceration before being pressed into neutral fiberglass. Fermentation occurs with wild yeasts from the vineyard, and secondary fermentation is guided by wild malolactic bacteria also native to the site. The wine rests on full lees for 12 months before being bottled without fining or filtration. A small addition of 20 parts per million of sulfur is made just prior to bottling to preserve freshness.

Notes

The nose offers a breeze of white peach, lemon verbena, and jasmine, with a hint of salted almond. On the palate, it's bright and mineral-driven, layered with orchard fruit, citrus zest, and wet stone. A gentle texture carries into a zippy, mouthwatering finish. Crushable, crush-worthy, and ready to flirt with whatever's on your table.

Artwork

Alla Goccia - Marta Harding

