



F A I L L A

HARVEST DATE

August 22nd & August 24th

VINEYARD

Bohan

BLEND

50% Pinot Noir
50% Chardonnay

pH

3.23

TA

6.9

ALC

12.5%

TIRAGE BOTTLED

July 22nd, 2017

DISGORGED

January 2021

DOSAGE

2 grams

PRODUCTION

406 cases

RETAIL PRICE

\$85

2016 BRUT 2G, SONOMA COAST

An elegant and deeply layered expression of coastal terroir. A fine mousse leads to a rich palate of cream, fresh berries, and brioche. This sparkler shines brightest paired with food.

George Bohan planted the **BOHAN VINEYARD** in the 80's to his own field blend. Sitting at 1400 ft, it is in the Fort Ross-Seaview AVA between the Hirsch Vineyard and our own Estate. We began sourcing from George in 2011 and are always thrilled to have his company on the crush pad.

THE 2016 VINTAGE saw a welcome relief from drought, with a mild spring followed by a warm, but steady growing season. The crop was balanced, healthy and beautifully clean. The wines of 2016 show the elegant, classic savory side of the true Sonoma Coast.

EHREN JORDAN is a true vigneron with decades of combined experience in cellars and vineyards from the Rhône Valley to Paso Robles, Sonoma County to the Willamette Valley. Obsessive hands-on farming practices and minimalist hands-off winemaking allow site, variety, and vintage to be the true navigator of each expression.



F A I L L A

HARVEST DATE

September 4th

CLONE

Hyde and Hudson Wente

FERMENTATION

all native

pH

3.39

TA

5.9

ALC

13.1

AGING

11 months

15% new French oak

20% concrete egg

BOTTLING DATE

August 18th, 2019

PRODUCTION

385 cases

RETAIL PRICE

\$50

2018 CHARDONNAY, HUDSON, NAPA VALLEY

Grapefruit pith, flint, and subtle tropical notes are carried on a nervy backbone of firm acid and sleek finish.

THE HUDSON VINEYARD, which covers 200 planted acres in southwestern Napa Valley, was planted in the early 1980s by Texas expat Lee Hudson. A warm foil to the cooler Haynes vineyard, Wente clone Chardonnay is planted here on Haire loam soil at the southern tip of the Mayacamas Mountain range, approximately 20 miles north of the San Pablo Bay. Cool and foggy in the morning, fruit ripens evenly thanks to abundant sunshine during the growing season.

THE 2018 VINTAGE may turn out to be the vintage of the decade. A long, cool growing season brought us beautifully clean fruit full of vibrancy, energy, and great depth of character. The magic of this vintage found during harvest will continue to beguile us for years to come.

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HARVEST DATE

9/10/2015

VINEYARD

Occidental Ridge

CLONES

115, 667, 777

FERMENTATION

All Native

25% Whole Cluster

unfined, unfiltered

pH

3.41

TA

6.4

ALC

13.8

AGING

11 months

25% New French Oak

BOTTLING DATE

8/16/2016

PRODUCTION

276 cases

RETAIL PRICE

\$80

2015 PINOT NOIR, OCCIDENTAL RIDGE, SONOMA COAST

Brooding and floral, with all the classic opulence of the vineyard, this wine shows a crystalline expression of bright pomegranate, tart cherry and rose hips. Balanced by the structure and density of the vintage, the 2015 expression is as age-worthy and bursting with energy as one could expect from this extraordinary vineyard.

OCCIDENTAL RIDGE VINEYARD Established in 1999 and farmed by Richard Radcliffe, this vineyard lies just outside the town of Occidental at about 800 feet above sea level. This cool-climate vineyard is composed of three separate blocks, each planted to different clones.

THE 2015 VINTAGE As with many vineyards near and on the coast, yields were held down by a cool wintry flowering followed by heat and drought. The wines of the vintage echo this with great concentration, depth, thrilling aromatics and vibrant acidity that will reward those willing to cellar but show great generosity already.

EHREN JORDAN is a true vigneron, with decades of combined experience in the cellars and vineyards of the Rhône Valley, Paso Robles, Sonoma County, Napa Valley and beyond. His obsessive hands-on farming practices and his minimalist hands-off winemaking style come through in every bottle, allowing site, variety and vintage to shine through.

**HARVEST DATE**September 3rd**VINEYARD**

Hirsch

CLONES

Pommard, Mt. Eden

FERMENTATION

Native, full ML

pH

3.63

TA

6.1

ALC

14.1%

AGING

11 Months

New French Oak (25%)

Neutral French Oak (75%)

BOTTLING DATEAugust 11th 2015**PRODUCTION**

677 cases

RETAIL PRICE

\$85

2014 Pinot Noir, Hirsch Vineyard, Sonoma Coast (Fort Ross-Seaview AVA) The wine exudes floral tones and classic coastal notes of citrus and bay on the nose, while the palate displays black cherry, bruised strawberry and a host of savory notes from juniper berry to balsam.

Hirsch Vineyard Words Revered as a true pioneer, Failla has had the pleasure of working with David Hirsch since 2001. In one of the most distinctive sites in the true Sonoma Coast, it is planted along the San Andreas Fault. Far above the fog line and windswept, it resides just 3 miles from the ocean. With each block offering different soils, slopes and expositions – we are able to provide a fascinating and nuanced expression of this remarkable terroir. Considered a true California “Grand Cru.”

The 2014 Vintage while certainly the qualitative equal of '12 and '13, has a rather different tone. These wines are brooding, intense, elegant and deeply textural. They are wines of meditation and grace and will provide years of growing, fascinating complexity. An incredible reminder of how precious our relationships are, with our own vineyards and the vineyards we source from.

Ehren Jordan is a true vigneron, with decades of combined experience in the cellars and vineyards of the Rhone Valley, Paso Robles, Sonoma County, Napa Valley and beyond. His obsessive hands-on farming practices and his minimalist hands-off winemaking style come through in every bottle, allowing site, variety and vintage to shine through.