

ROMI

selects

COTURRI WINERY WHITE RABBIT

Tony Coturri is a 3rd generation winemaker. Tony's grandfather taught his father Italian winemaking techniques. In 1979 his father founded the Coturri winery with Tony and his brother Phil. The farming and winemaking practices have always been organic and noninterventionist. Chemicals have never been used in the vineyard or in the winemaking process. Tony has been dry farming, and no sulfur has been added to his wines since the first commercial release in 1981.

VINTAGE: 2020

REGION: Glen Ellen, Sonoma County, CA

GRAPES: 40% Gravenstein Cider, 30% Zinfandel, 30% Syrah Rosé

YEASTS: Wild

FERMENTATION: In 60 gallon French oak barrels

AGED: 6 months in French oak barrels

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12%

TOTAL PRODUCTION: 44 cases

VOLUME: 750mL

