



JP-Bourgeois



SEI QUERCE

ORGANIC & UNFILTERED VERMOUTH

Blend: 100% Vermouth

Appellation: Alexander Valley

Farming: Sustainably farmed

Vineyards: Sei Querce Ranch House block

Production: 123 cases

Barrel information: Base wine fermented and aged in 100% French oak, 20% new



Tasting notes

This gently fortified wine is fun and serious, complex, and delicious. It is medium dry, and carries a delightful sense of the freshness of Meyer lemon and pink grapefruit, on top of the fuller body that comes from the fortification. Our limited production vermouth plays at the very high-end of vermouths that can be served neat, on the rocks, or in combination with fruit-based cocktails or a premium organic vodka martini. We all love this vermouth, and it could be years before we can create another winning treat such as this!

Winemaker Notes - 2018 was the first harvest for our white varieties, and the crop was so small that we decided to co-ferment all of our white grapes together, with a view towards making a vermouth. We fermented and aged the base wine in French oak barrels for 18 months, while conducting numerous trial infusions using only organic fruits, herbs, roots, spices and flowers. Our initial recipe is not only delicious, but is truly greater than the sum of its parts. - Kate Nowell-Smith