

DIATOM



CRAFT

Diatom is motivated by the pursuit of subtraction and refinement. It is the polishing of a grain of rice until one has reached its ultimate inner core. We strive for a recognition of place with as little disturbance, distraction or interference as possible. The resulting wines have a sense of transparency and a purity of intent and purpose.

WINEMAKING

Fermentation at very low temperatures in small stainless-steel tanks for eight weeks, coupled with inhibited malo-lactic and short hose transit ensure precision and focus.

AROMA Lemon, Citrus Blossom, Wet Sand FLAVOR Saline, White Peach TEXTURE Precise, Balanced

REGION Los Alamos Valley, Santa Barbara County
VINEYARDS 50% Bar-M / 50% Mission Hills
CLONES 72, 76, 17, 4 & Mount Eden
HARVEST First week of October to Mid-November 2021

