

2014 LIANA
north coast

1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

INSPIRATION

Lisa Peju drew inspiration for the name of this wine by combining her first name with sister Ariana's. We are delighted to announce the return of this offering with a modern twist. Previous vintages relied on the development of botrytis whereas our fourth release is made in a classic ice-wine style.

VINEYARD

With slightly more than 200 total acres in all of California, Orange Muscat is rarely seen here. Mendocino is an ideal home for this delicate, early ripening variety that is most expressive when allowed to ripen slowly. Nearly 100 miles north of Rutherford, the vineyard experiences the cooling effect of fog early in the morning and evening, which extends the length of the growing season and allows the fruit to gradually reach desired ripeness.

VINTAGE

The 2014 harvest has been termed a "dream vintage" regarding quality. In spite of the ongoing drought and the South Napa earthquake, the wines showed great depth of flavor, intense aromatics, and were excellent overall. Well-timed rains in February and March gave much needed water to the vines while emerging from dormancy and through bud break. A mild spring and warm summer provided ideal growing conditions, leading to an early jump on harvest. We look back on this vintage and celebrate our good fortune of another bountiful year with undeniably excellent fruit.

TASTING

The aromatics of this wine are bursting with sweet orange blossom and caramelized ginger. The nose is enticing and complements the flavors honeysuckle, exotic lychee, and fresh honeydew melon on the palate. Although a chilled glass of our Liana is a dessert in itself, it is also a delicious partner for fruity desserts like apricot panna cotta and peach crisp or goat cheese and fresh figs drizzled with honey.

APPELLATION
north coast

COMPOSITION
100% orange muscat

COOPERAGE
100% stainless steel

ALCOHOL
12%

TA
7.7 g/l

PH
3.54

RESIDUAL SUGAR
24.1%

HARVEST DATE
october 2014

BOTTLING DATE
september 2015

RELEASE DATE
april 2016

CELLARING
enjoy now through 2025

PRODUCTION
524 cases of 375 ml bottles

SRP
\$55 | \$660