

Ernest Vineyards

Ernest Vineyards was co-founded by Todd Gottula and Erin Brooks in 2012. The name of the wines and the venture were inspired by Gottula's grandfather, Ernest, who's entrepreneurial spirit and depth of character provided an example this husband and wife team wanted to carry forward. This earnestness drives Gottula, Brooks, and their winemaker, Joseph Ryan, in creating attainable wines of restraint modeled off of excellent Burgundies.



Ernest extends beyond the owners and winemaker in the form of their bond with the independent growers who farm the land. Hailing from agricultural families, both Gottula and Brooks rely upon these personal relationships with 15 different farmers in Sonoma County representing 17 unique sites totaling 24 acres of vines. Each site has been selected for its own unique terroir, but the common through-line is colder climate sites that historically maintain lower air temperatures during the growing season compared to the rest of Sonoma. The goal is to maintain tension in the wine, maintaining high-acid and low alcohol without losing the diversity of each site's climate and soil. Minimal oak is used in the élevage to ensure that the wines are balanced and smooth.

The Edaphos wines are an additional label produced by Gottula, Brooks, and Ryan. Edaphos is Greek for "base," "ground" or "soil." So, it is appropriate that Edaphos Wines are occasionally referred to as their "sandbox." This line of wines is a chance to work with off-the-beaten-path varietals in small lots, and provides the team to try new approaches to winemaking while opening up new possibilities for the growing community of Ernest Vineyards' fans.

Edaphos

Aligoté



Varietal/Blend: Aligoté

Farming Practices: low impact farming

Vineyard: Barbed Oak Vineyard

Elevation/Exposure: 764ft. / 13.9% south facing slope

Soil: Goulding-Spreckels (well-draining loam with gravel and volcanic elements)

Harvest Technique: by hand

Yeast: ambient

Fermentation: crushed into press / pressed to concrete amphora (egg) then racked to barrel for malolactic

Malolactic: full

Maturation: 17 months in neutral French oak on lees

Sulfur: 20ppm added before bottling

Alcohol: 10.75%

Fined: no

Filtered: no

Country: United States

Region: California

Subregion: Mendocino County

Production #s: 116 12-packs

TASTING NOTES: Aligoté, related to world-famous Chardonnay, is the other white grape of Burgundy, and is undoubtedly capable of delivering delightful wines. With scant vineyard plantings in California this wine is at once a novelty and a rare treat. Concentrated canary gold in color leading to rich aromas of yellow apples, dehydrated pears, honeycomb with faint gardenias framed by mineral notes. Refreshing texture with lush flavors of lemon curd and dried apricot married with clean acidity.

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