

CROIX

ILLUMINATION

Our philosophy of winemaking is rooted in moving slowly and in small increments. Low yields from the vineyards produce an enological pallet that enhance subtle nuances that enlighten a wine's character.

Our use of state-of-the-art sorting systems and gravity movements from tank to barrel are essential for preserving fruit integrity. Experimental and established fermentation practices are used to flesh out concentrated varietal character.

We chose a slow, deliberate aging process in both the barrel and the bottle, aging and tasting our wines over a period of months, releasing each wine only when perfection is mastered.

REGIONAL CONFLUENCE

There is an array of natural elements within a growing region that influences a wine's destiny. It dictates whether fundamental greatness can be achieved in the winegrowing process. That is why we chose Sonoma, and in particular the Russian River Valley, as our region of choice in growing remarkable Chardonnay and Pinot Noir.

It is here that we find ideal conditions for inducing perfection in the glass: million-year-old soils set in juxtaposing relationship between the valley floors and surrounding mountains, maritime and riparian influences that breathe life into the fruit, a balance of degree days that drive verve in varietal character, and a cultural commitment to managing land in an environmentally responsible manner.

Most importantly, the region provides a record of producing some of California's best examples of what is possible when producing Chardonnay and Pinot Noir.