

WHITE WINE BIG O 2019

ABOUT US

Standard Deviation is a small-scale production focused on the purist expression of tiny blocks of Sonoma County's and Napa Valley's premier vineyards. This collaboration between Napa Valley's Josh Peeples and Winemaker Justin Harmon is their opportunity to creatively expand beyond the confines of their other established brands without compromise.

WINEMAKER

Justin Harmon

PRODUCTION

100 cases

SOURCE

Sonoma County

BLEND

50% Viognier
33% Roussanne
17% Chardonnay

AGING

14 months in new French oak

ALCOHOL

15.1%

WINEMAKER'S NOTE

This wine is our love letter to Rhone whites. That first encounter with Viognier, Roussanne, or a blend including the two, lights up the senses in ways no other wine can. Rich, oily, bright textures, with staggering depths of flavor, riding down the palate on a wave to the brain's pleasure center.

Big O, named for the mathematical measure of an algorithm's complexity, explodes out of the glass in a rush of tangerines, Kaffir limes, orange peel and marzipan, all enveloped by vivacious acidity. Once in the mouth, honeyed-textures coat the palate in apricots, pineapple, and orange liqueur. The finish brings notes of Pineapple mint and Tahitian vanilla to the fore, extending the pleasure and satisfaction we so love in Rhone whites.

An unforgettable wine for those seeking a thoroughly hedonistic experience. Big O is the perfect contrast to our Sauvignon Blanc XL.



STANDARD



DEVIATION