

CARTE BLANCHE



2012 Sandstone Seven Alder Springs Vineyard, Mendocino

AVA: Mendocino

VARIETALS: 40 % Viognier, 40% Marsanne, 20% Roussanne

VINEYARDS: Alder Springs Vineyard

CLONES: Marsanne 574, Roussanne 468 and Viognier 642

SOIL: Decaying Sandstone as well as well-drained reddish loamy soils on the hillsides of Mendocino County

ALCOHOL: 14.1%

VINEYARD YIELDS: 2 tons per acre

BARREL AGING: 14 months

COOPERAGE: 100% French oak barrels from selected coopers (Gauthier Freres, Francois Frères)

MALOLACTIC FERM.: Malolactic fermentation prevented

TASTING NOTE: Stuart Bewley's dedication and hard work in the vineyard allows this vintage to really shine. A lively nose of white lily, honeysuckle, and crushed granite leaps from the glass. Super silky on the palate; pear, orange blossom, quince and almond coat the palate with wonderful tannin structure and acidity. Lanolin and crushed granite linger on the lengthy finish.

CASES: 170

Cases Produced.

RETAIL: \$50

Hand-picked, small lugs hauled with refrigerated truck, cluster sorted and whole cluster pressed, French Oak barrel aged for 14 months with light 'batonnage'. No fining.