

CARTE BLANCHE



2009 Proprietary White

- AVA: Sonoma County
- VARIETALS: 67% Sauvignon Blanc, 33% Semillon
- VINEYARDS: Blau Vineyards of Knights Valley 67%
DeLorimier Vineyard of Alexander Valley 33%
- CLONES: Both are unknown selections. They feature small clusters.
Mature vines (17+ years old)
- SOIL: Both vineyards are loamy soils.
- MICRO-CLIMATE: Fog in the mornings; sunny and warm afternoons typical of the Valley floor/bench.
- ALCOHOL %: 14.2% (Actual alcohol. Labels were printed prior to final blend)
- VINEYARD YIELDS: 3 tons per acre for SB and 1.5 tons per acre for SE
- FERMENTATION: At the natural temperature of the caves (63 F). Indigenous yeasts
- BARREL AGING: 10 months
- COOPERAGE: Darnajou, Taransaud, Gauthier Frères.
- AGING: Bi-weekly batonnage
- MALOLACTIC FERM.: No Malolactic in order to keep freshness and overall balance
- TASTING NOTE: A bright, vivid nose shows citrus, orange blossom and stone fruits. A vibrant fresh attack reveals pear, white peach, and frangipani; while ripe tannins showcase lemon zest, wet stones and mineral notes. The finish is clean and rich with faint petrol lingering.
- CASES: 125 Cases Produced.
- RETAIL: \$50/bottle
- Hand-picked, small lugs hauled with refrigerated truck, double sorted by hand, slowly pressed.