

CARTE BLANCHE



2009 Proprietary White

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| 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. |