

CARTE BLANCHE



2011 Proprietary White Sonoma County

AVA: Sonoma County

VARIETALS: 68% Sauvignon Blanc, 32% Semillon

VINEYARDS: Blau Vineyards of Knights Valley 68%
DeLorimier Vineyard of Alexander Valley 32%

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%

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: Bright pear, lychee, stone fruits and white flowers highlight the intense nose. A fresh attack is crisp and velvety, marrying white peach, pear, lemon zest and crushed rock. Ripe tannins accentuate the finish and zesty acidity offers ample structure for aging.

CASES: 250 Cases Produced.

RETAIL: \$50

Hand-picked, small lugs hauled with refrigerated truck, double sorted by hand, slowly pressed.