

CARTE BLANCHE



2011 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: Floral notes leap from the glass, honeysuckle, acacia flower and a supporting cast of quince and lanolin. The palate entry is very silky with a line of acidity providing ample structure, spotlighting highlights of almond, pollen, and pear. Green apple skin and crushed rock sit within a lively finish.

CASES: 125 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.