

CARTE BLANCHE



2013 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: The 2013 Carte Blanche Proprietary White is a Bordeaux Blanc inspired blend of Sauvignon Blanc and Semillon. Micro-climate and terroir were selected from Knights Valley's Blau Vineyards for 68% Sauvignon Blanc and Alexander Valley's De Lorimier Vineyard for 32% Semillon. Higher elevations and cooler climates allow for slow ripening, coaxing a full range of flavors that result in this vibrant and full-bodied white wine. A lively nose of honeydew melon, white flowers, emerge Meyer lemon and white peaches. The attack shows lemon zest, pear, and stone fruits. Balanced acidity lifts a generous mid-palate, accentuating lemon zest, wet stones, and lanolin. The wine delivers these aromas to a clean long finish.
- CASES: 200 Cases Produced.
- RETAIL: \$50