

CARTE BLANCHE



2014 Proprietary White Wine

AVA:	Sonoma County
Varietals:	68% Sauvignon Blanc, 32% Semillon
Vineyards:	Blau Vineyards of Knights Valley 68% DeLorimier Vineyard of Alexander Valley 32%
Clones:	Sauvignon Blanc: Musque Clone. Semillon: Field Selection. Mature vines (30+ 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:	Taransaud, Damy. 20% New Oak.
Malolactic ferm.:	No Malolactic in order to keep freshness and overall balance
Tasting Note:	The 2014 Proprietary White is a tightly wrapped wine loaded with fresh pameló, lily of the valley, magnolia flower, and fresh croissant. Extremely focused, lively acidity frames beautiful notes of lime blossom, floral notes, and concrete.
Cases:	150 Cases Produced.