

CARTE BLANCHE



2009 Proprietary White

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.