

# CARTE BLANCHE



## 2014 Proprietary White Wine

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|-------------------|--|
| AVA:              | Sonoma County  |
| Varietals:        | 68% Sauvignon Blanc, 32% Semillon  |
| Vineyards:        | Blau Vineyards of Knights Valley 68%<br>DeLorimier Vineyard of Alexander Valley 32%  |
| Clones:           | Sauvignon Blanc: Musque Clone. Semillon: Field Selection.<br>Mature vines (30+ years old)  |
| Soil:             | Both vineyards are loamy soils.  |
| Micro-climate:    | Fog in the mornings; sunny and warm afternoons typical of the<br>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,<br>lily of the valley, magnolia flower, and fresh croissant. Extremely focused, lively<br>acidity frames beautiful notes of lime blossom, floral notes, and concrete. |
| Cases:            | 150 Cases Produced.  |