

CARTE BLANCHE



2010 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:	A bright, vivid nose shows citrus, orange blossom and stone fruits. A fresh attack reveals pear, white peach, and frangipani, while ripe tannins and definitive acidity showcase lemon zest, wet stones and mineral notes. The extended finish is clean and rich with faint petrol lingering.
Cases:	250 Cases Produced.
Retail:	\$50

Hand-picked, small lugs hauled with refrigerated truck, double sorted by hand, slowly pressed.

