



2012 PINOT BLANC

Appellation:	Oakville Estate, Napa Valley
Varietals:	100% Pinot Blanc
Harvested:	September 29th, 2012
Ageing and Cooperage:	Five months in 10% new French oak; 90% neutral
Alcohol:	13.9%
Bottled:	March 20th, 2013
Released:	July 2014
Cases Produced:	343 cases
Retail Price:	\$24.00

Our Pinot Blanc vineyard was planted in 1994, just south of our front door. We are pleased to release our 17th vintage of Pinot Blanc exclusively from our estate, 100% Oakville.

HARVEST:

We handpicked 5.99 tons of Pinot Blanc on September 29th, 2012.

Average Sugar: 23.4 Brix

Acidity: 0.75 g/100ml

pH: 3.56

FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with VL3 yeast. Fermentation ensued and remained temperature controlled for approximately three weeks at 50 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to 10% new French and 90% neutral French oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for six months. The wine did not go through malo-lactic conversion.

CHARACTERISTICS:

This dry, classic wine is perfectly balanced, with bright, clean aromas of green melon and Anjou pear. The tastes are similar to the aromas, and as the wine was aged sur lees in neutral French oak, it lends a creamy body with hints of light oak and lime to a full-bodied mouth and long creamy finish.