



2013 PINOT BLANC

Appellation:	Oakville Estate, Napa Valley
Varietals:	100% Pinot Blanc
Harvested:	September 9th, 2013
Ageing and Cooperage:	Five months in 10% new French oak; 90% neutral
Alcohol:	14.5%
Bottled:	June 11th, 2014
Released:	August 1st, 2015
Cases Produced:	312 cases

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 6 tons of Pinot Blanc on September 9th, 2013.

Average Sugar: 23 Brix Acidity: 0.65 g/100ml pH: 3.55

FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with *Premiere Cuvee* 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:

Aged sur lees in neutral French oak, our Pinot Blanc features a medium, creamy body with a smooth entry. Classic Pinot Blanc aromas of green apple/melon lead to similar tastes with hints of light oak and lime finishing with a full-bodied and long creamy finish. A perfectly balanced wine it pairs with many heavier seafood and vegetable dishes as well as milder cheeses such as brie, colby and mild cheddar.