



2010 Purety

Appellation: Napa Valley

Composition: 52% Sauvignon Blanc and 48% Semillon.

Winemaking: The Sauvignon Blanc portion was fermented cold and slowly in a stainless tank and partially barrel aged. The Semillon component was fermented in specially selected oak barrels and aged on the lees. The blend was made only a few weeks before bottling. There was NO secondary malolactic fermentation involved.

Tasting notes: Designed to age, we refer to this special design as a "red-wine drinkers white". Very versatile with foods of many styles. Intriguing aromas of honeyed herb tea over the spice and vanilla of oak give way to layers of quince paste, clove, tart apricot and green fig.

