



VARIETAL & VINEYARD: Our 2010 Cuvée Blanc comes from a 1-acre experimental vineyard we planted in 2004. After tasting through several lots of white Rhone varietal wines from Tablas Creek winery, we chose to plant Grenache Blanc (0.51 acres), Picpoul (0.11 acres) and Vermentino (0.41 acres). All three of these varieties are native to the Mediterranean areas of Europe, and, as such, they tend to retain natural acidity and mineral character in warmer climates.

HARVEST/ VINIFICATION: We harvested one section of Vermentino 10/4, the Grenache Blanc and Picpoul were picked 10/8 and the remaining Vermentino was harvested 10/9. All of the grapes were picked at between 21.8 and 22.5 degrees brix, which is a tad lower than normal. We were pressured to pick early, as the fruit was starting to get fatigued from too much sun exposure due to the vines being so young. Grapes are whole cluster pressed and the juice is allowed to settle for a few days prior to beginning fermentation. Our whites are fermented in stainless steel tanks at temperatures below 70 degrees to retain bright aromas. We did not allow this wine to go through malo-lactic fermentation in order to preserve acidity.

STYLE/DESCRIPTION: The trio of Grenache Blanc, Picpoul and Vermentino each contribute interesting components to this blend. Grenache Blanc provides apple aromas and waxy texture. Picpoul adds laser-like acidity. Vermentino offers floral peach like aromas and juicy fruit. It is a dry crisp and soulful alternative to the other whites grown in this valley. Drink early and often.

Harvested: 10/4, 10/8 and 10/9/10

Total acidity: 0.65g/100ml

pH: 3.40

Aging: Stainless steel tanks

Blend: 48% Grenache Blanc, 45% Vermentino, 7% Picpoul

Alcohol: 13.5%

Bottled: 4/14/11

Cases Produced: 349