



# 29 ESTATE 2010 SAUVIGNON BLANC

**Harvest Dates**

September 21 and 27, 2010

**Barrel Age**

18 months

**Cooperage**

Saury Immersion, Ermitage BTL

**Bottling Date**

May 15, 2012

**Alcohol**

14.6%

**Release Date**

Fall 2012

The seventh release of our 29 Estate Blanc builds on the foundations of its predecessors as one of the most intriguing and serious white wines created in Napa Valley. Whether you open a bottle of our 2010 29 Estate Blanc this fall or cellar it away for years to come, you'll discover a complex wine full of varietal purity with plenty of power, finesse and concentration.

Our 2010 29 Estate Blanc opens with exquisite aromas of crisp white stone fruits and flintiness. Gentle swirling brings out bright citrus notes and hints of passion fruit. The wine enters the palate with white nectarine, wet stone and lemon oil, a signature of this estate blanc. A high acid fruit profile is flawlessly balanced by the rich texture of the tightest grain, water bent barrels. This careful and unique stave bending method allows us to let the fruit shine while still adding brilliant texture and complexity. This is French oak integration at its very finest.

To fully enjoy our 29 Estate Blanc we suggest using techniques usually reserved for cabernet sauvignon. To optimize the aromatics, serving temperature should be between 62 to 65 degrees. Use a standard Bordeaux glass of 25 to 28 ounce capacity to allow for generous swirling and sipping. Enjoy now and over the next 7 to 12 years.

**Cases Produced:** 170

**Retail Price:** \$125 ~ 750ml