



# 29 ESTATE 2009 SAUVIGNON BLANC

**Harvest Date**

September 4, 2009

**Barrel Age**

20 months

**Cooperage**

Saury Immersion, Ermitage BTL

**Bottling Date**

May 4, 2011

**Alcohol**

14.8%

**Release Date**

Fall 2011

This sixth 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 2009 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 and concentration. Upon tasting the 2009 Estate Blanc recently, winemaker Philippe Melka exclaimed "I can't wait to taste this wine in ten years!"

Our 2009 29 Estate Blanc opens with complex and exquisite aromas of fresh crushed stone, bright lemon zest and white peach. Gentle swirling brings out fleshy melon and hints of the tropics. On the palate, bright lifted fruit adds freshness to creamy crème brulee and soft toasted notes. The palate is filled with a lush mouth feel that produces a finish with great complexity and high acidity reminiscent of the great Graves Chateaux in Bordeaux.

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. The aromatics can be additionally enhanced by decanting the wine for 30 minutes prior to service. 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:** 249

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