



29 ESTATE 2011 SAUVIGNON BLANC

Harvest Date

September 22, 2011

Barrel Age

20 months, 100% new French Oak

Cooperage

Saury Immersion, Ermitage BTL

Bottling Date

June 10, 2013

Alcohol

14.6%

Release Date

Fall 2013

The 2011 vintage began with a wet winter. Spring ushered in an abundance of cool, rainy days that continued into early summer. During this time vines focused on canopy growth rather than reproductive growth, resulting in a minuscule fruit set in a cooler than average growing season. In order to fully maximize sun exposure, our strategy in the vineyards was to open up the canopies and allow the clusters to have direct sunlight and air flow. While the 2011 harvest was stingy with yields, this vineyard focused approach produced optimal flavors at a lower brix levels, creating wines of great intensity, structure and acidity.

Luxurious on the nose, this wine is perfumed with Meyer lemon oil, white stone fruits, delicate gardenia, freesia and subtle hints of sweet citrus blossoms. The palate is immediately captivating and strikes the perfect balance between bright acidity and luscious mouth-feel. Brilliantly integrated oak notes offer sweet vanilla flavors and supports lively tones of guava, kiwi and crisp Fuji apple skin. A wine of immense precision and focus, indulge in our 2011 29 Estate Blanc now and over the next 12 to 15 years.

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.

Cases Produced: 101

Retail Price: \$135 ~ 750ml