



THE STORY

Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.

THE WINE

- Whole cluster pressed to tank
- Partial malolactic fermentation (approx. 75%)
- Aged 18 months sur lie in 60% new French oak
- Alcohol by volume 14.5%
- Bottle date: March 2011
- 630 cases produced

TASTING NOTES

Pale straw color. Aromas of lemon crème brulee and jasmine honeysuckle; high tone tropical fruit hints of pineapple and guava. The palate ushers in flavors of kiwi, candied fig and crisp apple finishing with powerful mineral acidity. This wine is rich and unctuous while maintaining the graceful balance of powerful ripe fruit and classically crisp mountain acidity. While it begs to be enjoyed now, we think this wine will continue to reward those fans disciplined enough to allow 5 – 7 years of cellaring.

- Whitney Fisher, Winemaker