

VINEYARD

CASABLANCA VALLEY.

COLD WEATHER WITH PREVAILING COOL AND SALINE WINDS FROM THE PACIFIC OCEAN.

GRAPES RIPEN AT A LEISURELY PACE.

16-YEAR OLD, VERTICALLY TRAINED VINEYARD WITH DRIP IRRIGATION.

FLAT GROUND AND A FEW GENTLE HILLSIDES.

HARVEST

7 TON/HA

VINIFICATION

STATIC DECANTATION. SEEDING OF YEASTS IN TANK; ALCOHOLIC FERMENTATION IN 228-LITER BURGUNDY BARRELS IN UNDERGROUND CELLAR (EXCELLENT, NATURAL TEMPERATURE CONTROL). NO RACKING CONDUCTED UNTIL THE AGING PERIOD HAS CONCLUDED; I.E., THE WINE IS MADE AND AGED IN THE SAME BARREL.

AGING

AGING FOR 10 MONTHS IN FRENCH OAK BARRELS; NO RACKING.

FINING

BENTONITE

TASTING NOTES

BRIGHT STRAW-YELLOW COLOR. INTERESTING HARMONY OF MEDITERRANEAN FRUIT AROMAS LIKE PEAR, TANGERINE, AND MELON QUITE UNUSUAL FOR A VARIETY THAT USUALLY BOASTS TROPICAL FRUITS. THE NOSE ALSO EXPRESSES A GREAT MANY DRIED FRUIT AROMAS LIKE HAZELNUT, WALNUTS, AND ALMONDS THAT BLEND TO PERFECTION WITH THE SUBTLE HINTS OF SMOKE AND CARAMEL FROM BARREL AGING. THE MOUTH IS FRESH AND CREAMY, YOUNG AND VIBRANT DUE TO ITS DARING ACIDITY. GENTLE NOTES OF GRAPHITE AND BRINE JOIN TOGETHER TO PRODUCE REMARKABLE COMPLEXITY AND ELEGANCE. PERFECT MATCH FOR SALMON, TROUT, KING CRAB, AND BUTTER-BASED RECIPES.

ANALYSIS

ALCOHOL	14,2%
ACIDITY	6,02 G/L
PH	3,33
RESIDUAL SUGAR	2,81 G/L



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DUETTE
CHARDONNAY
CASABLANCA VALLEY