

2010 VELLUM WHITE

VARIETAL COMPOSITION

80% Sauvignon Blanc

20% Semillon

VELLUM White is a micro-production blend of two classic Bordeaux varietals. It should be served chilled, but will represent itself best as it comes to room temperature.



HIGHLIGHTS

- *Unfiltered and unfined*
- *Barrel fermented, hand-stirred on the lees*
- *Hand harvested and sorted four times*
- *Co-fermented and harvested September 3, 2010*
- *Perfectly matched with seafood, poultry, cheeses and fresh greens*

TASTING NOTES

The 2010 VELLUM White displays a warm golden straw hue. Without pause, bright and embracing aromas bound out of the glass. The base note of gardenia dominates followed by top notes of grapefruit, melon and fig. On the palate the wine is a tightly woven but supple fabric. It spreads out tip to tail with high mid-mouth volume and covers every point as an expansive sheet. As it falls, a well-placed succulence tucks it in on the backsides. The same aromatic flavors of gardenia, grapefruit, melon and fig are distinguished here and cooperate rather than contend, nudging each other to a clean lasting finish. (56 cases produced)

