

2011 VELLUM WHITE

GOLD MEDAL - 2012 DENVER INTERNATIONAL WINE COMPETITION

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, 2011*
- *Perfectly matched with seafood, poultry, cheeses and fresh greens*

TASTING NOTES

The 2011 VELLUM White is an unbelievably expansive wine. It reaches far back upon entrance to grab attention, then tides forward to layer its piquant straggling fruit gently in all directions. The brightness and wild flavors of fresh fig, gooseberry and citrus rind accompany companion aromas that leap out with a lively persistence. VELLUM White finishes full, supple and upbeat and it is everything that should delineate the style of a great Bordeaux blanc.
(5 barrels produced)

