

# 2012 VELLUM WHITE

**2013 MODEL WHITE WINE FOR NAPA VALLEY** CHOSEN BY THE NAPA VALLEY VINTNERS ASSOCIATION AND THE GUILD OF SOMMELIERS

## 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*
- *Organically farmed*
- *Barrel fermented, hand-stirred on the lees*
- *Hand harvested and sorted four times*
- *Co-fermented and harvested August 25, 2012*
- *Perfectly matched with seafood, poultry, cheeses and fresh greens*

## TASTING NOTES

*The 2012 Vellum White is wonderfully vibrant and generous in nature. Aromas waft easily from the glass and present remarkable notes of fresh citrus, young fig, chamomile and thistle. The wine reaches across the entire palate with ample volume and a tensile strength. It moves its gentle oily weight to yield a supple viscosity and reveal an inner incense of spice from the near east. Layered flavors continue with lively citrus, ripe gooseberry and summer thicket that persist to a long, succulent and complex finish. Vellum White is focused, unique and singular in style, but pays tribute to the tradition of great Bordeaux blanc! Age 15+ years. (8 barrels produced)*

