

2013 VELLUM WHITE

****NEW RELEASE****

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 17, 2013
- Perfectly matched with seafood, poultry, cheeses and fresh greens

TASTING NOTES

*The 2013 Vellum White is wonderfully vibrant and generous in nature. Aromas waft easily from the glass and present remarkable notes of fresh tropical fruit, young fig, chamomile and thistle. The wine reaches across the entire palate with ample volume and a tensile strength to yield a supple viscosity. Layered flavours continue with lively passion fruit, ripe gooseberry and summer thicket that persist to a long, succulent and complex finish. The 2013 Vellum White is focused, unique and singular in style, but pays tribute to the tradition of great Bordeaux blanc!
Age 15+ years. (10 barrels produced)*

