

Blend 23

2012

44% chardonnay
47% sauvignon blanc
9% viognier

750 cases

Vineyards

<i>Vineyard</i>	<i>Maldonado Los Olivos</i>	<i>Dutton Ranch Millstation</i>
Varietal	Chardonnay	Chardonnay
Appellation	Napa Valley	Green Valley
Harvest Date	September 28 th	October 20 th
Brix	23.3	22.5

<i>Vineyard</i>	<i>Juliana</i>	<i>Kunde</i>
Varietal	Sauvignon Blanc	Viognier
Appellation	Napa Valley	Sonoma Valley
Harvest Date	August 28 th	September 26 th
Brix	22.6	25.6

Kirk Venge's Notes

This intriguing fusion of varietals exhibits exceptional balance of both acidity and body. Stone fruit and citrus notes jump from the glass enticing your saliva glands. The palate is savory minerality are brought forth from the barrel fermented Chardonnay, while the Sauvignon Blanc provides tropical notes and stone fruits

characters. The Viognier finishes this blend with notes of honeysuckle, and fresh flowers while rounding out the palate with notable viscosity.

Crafting Blend 23

Philosophy –

In the case of blended wine there are a multitude of wonderful and flavorful variables. *Blend 23* is an engaging blend of Chardonnay, Sauvignon Blanc and Viognier and truly a wine of unique character. We crafted the Chardonnay to deliver a clean and bright wine reminiscent of Chablis. The Sauvignon Blanc frames the Chardonnay and Viognier in bright flavors and tropical notes with just the right concentration of acidity. The Viognier contributes a kick of grapefruit and a multitude of floral nuances – plus, a hint of viscosity that conveys a very pleasurable mouth-feel. Barrel fermented in 25% new tight grain French Oak.

Harvest & Winemaking –

Like all of our wines, these delicate white varietals are carefully hand harvested early in the cool hours of the morning into half-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. Fermentation is cold and averages 25 days in both stainless steel and cask, then followed by quiet *sur lie* ageing. The wines are undisturbed, except on occasion when the barrel settlings are gently stirred for further mid palate development. None of the wines endured malolactic fermentation; total production time in barrels is 7 months.

Results –

2012 Blend 23 was bottled on August 26, 2013.

Final wine values: 14.2% alcohol; 0.72g/100mL Titratable Acidity and
3.38 pH.

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