

Blend 23

39% chardonnay
55% sauvignon blanc
6% viognier

2013

450 cases

Vineyard	<i>Maldonado Los Olivos</i>	<i>Star</i>	<i>Juliana</i>	<i>Kunde</i>
Varietal	<i>Chardonnay</i>	<i>Chardonnay</i>	<i>Sauvignon Blanc</i>	<i>Viognier</i>
Appellation	<i>Napa Valley</i>	<i>Rutherford</i>	<i>Napa Valley</i>	<i>Sonoma Valley</i>
Harvest Date	<i>September 18</i>	<i>September 5</i>	<i>August 11</i>	<i>September 11</i>
Brix	<i>21.5</i>	<i>24.4</i>	<i>22.5</i>	<i>26.9</i>

Kirk Venge's Notes

This intriguing fusion of varietals exhibits exceptional balance of both acidity and body. Initial aromas of citrus basket, stone and tropical fruits come to the foreground while subtle expressions of orange blossom and honeysuckle arise. Great structure and minerality are brought forth from the barrel fermented Chardonnay, while the Sauvignon Blanc provides a lively crispness, rounded out by the great viscosity of the Viognier

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 is 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 varieties 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, 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

~ Bottled on September 17, 2014.

~ Final wine values: 14.3% alcohol; 0.75g/100mL Titratable Acidity and 3.40 pH