

## 2008 Champ des Fleurs Proprietary White, Napa Valley

This year's release is another fine example of how some of the world's most popular white varietals can combine to make a beautiful arrangement of floral, lychee, lemon and tropical citrus aromas and flavors. The nose of this wine is driven by the fresh lemon grass scents of the Sauvignon Blanc, followed with passion fruit, lemon drop and hints of white peach aromas of Chardonnay and Viognier. The palate is crisp and delicate and a considerable amount of body.

### In The Vineyard

The spring months greeted us with awe-inspiring stands of native mustard at our Venge Estate in Calistoga, Napa Valley. Due to the tropical and floral aroma of this blend, we often describe this as a "field of flowers," or as the French would say, "champ des fleurs." The unique combination of these varietals makes for a very entertaining experience. Harvest took place during the month of September, 2008. The Chardonnay fruit is sourced from a tightly spaced, Dijon Clone vineyard owned by the renowned Maldonado family in the very cool, marine influenced Napa-Carneros appellation. The Sauvignon Blanc component is sourced from the old-vine Yountmill Vineyard in Yountville. Our Viognier is from the Baranek Vineyard in Clarksburg where the warm days and cool Delta evenings ripens the skin of this Rhone Valley varietal to perfection.

### In The Cellar

Fermentation of each varietal is separate, starting in stainless steel and then carefully moved to neutral, French Oak casks to finish fermentation. The wines are aged sur lies for 8 months until bottling. Batonage, or the gentle stirring of the lees, is employed in the early stages of ageing to further develop richness and length of body in the wine's mid-palate while remaining clean and fresh. The varietals were blended just prior to bottling. This wine sees approximately 50% native yeast fermentation and just 25% malolactic fermentation for a touch of roundness, complexity and enhanced mouth feel.

### Bottling Data

60% Sauvignon Blanc; 20% Chardonnay, and 10% Viognier  
0.60 g/100mL T.A., 3.70pH, 14.5% Alc. Bottled on May 4<sup>th</sup>, 2009  
500 Cases Produced  
Suggested Retail—\$26 per bottle

