

Sarah's Vineyard

Central Coast
Santa Clara Valley
California



2015

Madonne Blanc Estate

61% Roussanne, 18% Grenache Blanc, 15%
Clairette Blanche, 6% Picpoul Blanc

<i>Winemaker</i>	Tim Slater
<i>Wine Color</i>	White
<i>Wine Type</i>	Still
<i>% Alcohol</i>	14.2
<i>RS (gm/l)</i>	0.11
<i>TA (g/L) /pH</i>	0.57/3.44
<i>Case Production</i>	219

Tasting Notes

This wine reflects its Southern Rhone heritage: sunny, bright, floral, fruity and complex. The wine's ripe apple, peach, lemon crème, and vanilla aromas and flavors will prove a refreshing pairing with summertime, Mediterranean fare.

Winemaker Notes

Our estate vineyards bridge the historic Santa Clara Valley and the cooler climate “Mt. Madonna” district of the southern Santa Cruz Mountains. Here fog and winds from nearby Monterey Bay dramatically cool down the estate, extending the growing season and providing unique conditions for complex Rhone cultivars. The 2015 vintage was another drought year throughout the Central Coast. Yields at harvest were slightly below average. We safely let the fruit hang well into the fall for full phenolic ripeness and excellent flavors and acidity. We hand harvested and whole cluster pressed the fruit on the home ranch on pick dates September 18, 23, and 24, and on October 10 and 23. Fermentation began using yeast “Rhone 4600” in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in the same neutral oak cooperage for seven months, with batonnage stirrings every two weeks.

90 Points, Wine Enthusiast (2013)

