



T A S T I N G R O O M S E R I E S

2016 MADONNE BLANC  
ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyard</i>	SARAH'S ESTATE
<i>Growers</i>	TIM SLATER
<i>Cepage</i>	ROUSSANNE, GRENACHE BLANC, CLAIRETTE BLANCHE, PICPOUL BLANC
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	NEUTRAL FRENCH OAK, 7 MONTHS AGING
<i>Production</i>	415 CASES

The 2016 Sarah's Vineyard Madonna Blanc is our effort to emulate the traditional white wines of the southern Rhone Valley. It is a marriage of California soils and climate to a classically styled blend of estate grown, Rhone white varieties.

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 season and providing unique conditions for growing complex Rhone cultivars.

The 2016 vintage was another drought year throughout the Central Coast. Yields at harvest were slightly below average. With no harvest time precipitation, 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. Secondary, malo-lactic fermentation was not encouraged, so as to maintain the bright fruit and lively acidity of the wine. The final blend of 61% Roussanne, 17% Grenache Blanc, 17% Clairette Blanche, and 5% Picpoul Blanc was bottled in late May of 2017.

The '16 Madonna Blanc reflects its Southern Rhone heritage: sunny, bright, floral, fruity and complex. Intended for early consumption, the wine's ripe apple, peach, lemon creme, and vanilla aromas and flavors will prove a refreshing pairing with summertime Mediterranean fare.

