



R H O N E S E R I E S



---

2021 MADONNE BLANC  
ESTATE

|                    |  |
|--------------------|--|
| <i>Appellation</i> | SANTA CLARA VALLEY   |
| <i>Vineyards</i>   | SARAH'S ESTATE   |
| <i>Grower</i>      | TIM SLATER   |
| <i>Cepage</i>      | ROUSSANNE, GRENACHE BLANC, CLAIRETTE BLANCHE,<br>PICPOUL BLANC |
| <i>Winemaker</i>   | TIM SLATER   |
| <i>Alcohol</i>     | 13.5%  |
| <i>Cooperage</i>   | NEUTRAL FRENCH OAK, 7 MONTHS                                   |
| <i>Production</i>  | 187 CASES  |

---

The 2021 Sarah's Vineyard Madame Blanc is our effort to emulate the traditional white wines of the southern Rhône 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 Rhône cultivars.

In the vineyard, we worked hard to limit vigor to help the vines focus on fruit production. 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 from the home ranch on multiple pick dates in late September and early October.

Fermentation began using yeast "Rhône 4600" in stainless steel. After the fermentation, the wine was matured sur lie in neutral oak cooperage for seven months, with batonnage stirrings every two weeks. Secondary, malolactic fermentation was not encouraged, so as to maintain the bright fruit and lively acidity of the wine. To create our estate Madame Blanc, we actually make 4 individual wines, then blend them carefully to make the best wine we can. In the 2021 vintage, the final cépage was 53% Roussanne, 21% Grenache Blanc, 21% Clairette Blanche, and 5% Picpoul Blanc.

The '21 Madame Blanc displays bright citrus aromas and flavors of Meyer lemon and lime zest. The wine is bright and crisp with notes of white nectarine and honeysuckle with balanced acidity and a touch of creaminess on the palate. The 2021 Estate Madame Blanc would pair well with ceviche or grilled swordfish with a lemon and caper sauce.