

2010 Estate Virtú Napa Valley



Winemaker's Notes

This pale yellow wine is speared by streaks of brilliant youthful green. Bright aromas of lemon zest, guava and pink grapefruit combine with seductive nuances of toasted oak and sur lie maturation. The flavors follow with lemon zest, lychee, guava, grapefruit rind and a subtle creaminess enhanced by the smoky barrel notes. This is a vibrant, textured wine with tremendous flavor. Enjoy!

Growing Season

The season of 2010 presented us with lower than average temperatures and good rainfall. It was a very mild to quite cool summer, allowing even and steady fruit ripening. August had excellent temperatures, accelerating maturation with a brief hot spell. The mild summer resulted in long hang-time for the fruit yielding tremendous flavor intensity and development.

Winemaking

After achieving the desired flavors on the vine, the Semillon and Sauvignon Blanc were harvested in the cool morning hours in an effort to preserve their delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. The fermentation was completed with part in tank and part in barrel at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 8 months of maturation on yeast lees.

Appellation	Napa Valley
Blend	51% Semillon 49% Sauvignon Blanc
Malolactic Fermentation	10%
Barrel Fermentation	64% of the blend was fermented in French Oak, 40% new, for 8 months
Stainless Steel Fermentation	36%
pH	3.33
Total Acidity	5.8 grams/L
Residual sugar	<0.2 %
Alcohol	14.1 %
Harvest dates	October 5-7, 2010
Bottling date	June 27-28, 2011