

2011 Estate Virtú Napa Valley



Winemaker's Notes

This white blend presents with brilliant pale yellow hues. Aromas offer citrus notes of lemon and lime, as well as honeydew, kiwi and fig, with an undercurrent of seductive smoky French oak. Flavors of lemon, lemongrass and grapefruit rind are focused and are enhanced with the subtle nuance of toasted oak. This is a terrific, bright and vibrant white wine.

Growing Season

The year started with very cold conditions and high rainfall. Winter was said to have the fourth highest rainfall in 40 years. Spring moved temperatures up into the 70s, with late May bringing more rain. June began with significant rainfall during flowering, reducing crop yield. The summer provided good sunshine, although it was cooler than summer's past. Late August and September were warm and encouraged good ripening.

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 the 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 7 months of maturation on yeast lees.

Appellation	Napa Valley
Vineyard	Dollarhide Vineyard
Variety/Blend	60% Semillon 40% Sauvignon Blanc
Malo-lactic Fermentation	17%
Tank Fermentation	32%
Barrel Fermentation	68 %
Oak Maturation	Aged for 7 Months in 100% French oak (35 % new French oak)
pH	3.32
T. Acidity	6.5 g/L
Residual Sugar	<0.2%
Alcohol	13.8%
Harvest Dates	September 23, 29 – 30, 2011
Bottling Date	June 1, 2012
Suggested Retail Price	\$30.00
Case Production	2,189 cases