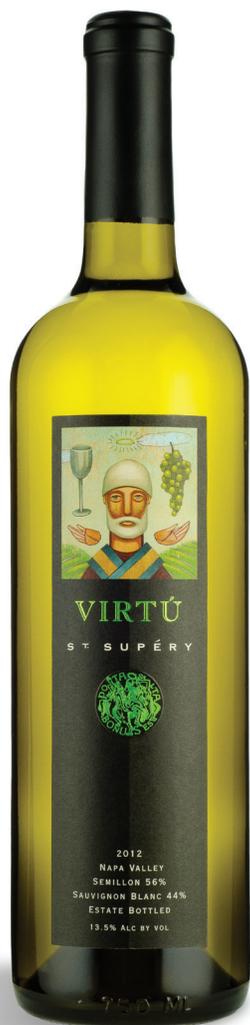


## 2012 Estate Virtú Napa Valley



### *Winemaker's Notes*

This white Semillon-Sauvignon Blanc blend has brilliant pale yellow hues. Aromas offer lemongrass, lime, fig, kiwi fruit and a subtle hint of pear, framed by a fantastic toasty French oak. Flavors of lime, lemongrass and hints of grapefruit zest combine with a creamy texture developed through time in the barrel and sur-lie maturation. A thread of subtle toasted oak complexity completes the palate. This is a terrific white wine that is bright and vibrant.

### *Growing Season*

The season of 2012 commenced with a very dry and cold winter. The lack of water was concerning as this dry spell in Napa Valley persisted through the end of February, while the Sierras had minimal snowfall. March eased the burden with nine inches of rain, replenishing groundwater reserves. A warm spring and a moderate to hot June, July and August followed. This provided excellent ripening weather through the summer, which was then followed by a warm September, allowing a good, even and progressive harvest. October kicked off with a hot start followed by even, warm conditions. All in all, 2012 provided an excellent growing season.

### *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.

<b>Appellation</b>	Napa Valley
<b>Vineyard</b>	Dollarhide Estate Vineyard
<b>Variety/Blend</b>	56% Semillon 44% Sauvignon Blanc
<b>Malo-lactic Fermentation</b>	6%
<b>Tank Fermentation</b>	32%
<b>Barrel Fermentation</b>	68%
<b>Oak Maturation</b>	100% French oak (44 % new oak), 7 months
<b>pH</b>	3.32
<b>T. Acidity</b>	6.3 g/L
<b>Residual Sugar</b>	<0.2%
<b>Alcohol</b>	13.5%
<b>Harvest Dates</b>	September 12, 14, 20, & 21, 2012
<b>Bottling Date</b>	May 23, 2013
<b>Case Production</b>	2,799 cases
<b>Suggested Retail Price</b>	\$30.00