



Technical Release Note

2012 Soliste Sauvignon Blanc Lune et Soleil Lake County

Appellation
Lake County

Vineyard
Lune et Soleil

Clone
Mystère

Harvest Started
September 3, 2012

Cellar
100% French Oak
Taransaud 600L
17% new, aged 4 months

Bottling Date
February 21, 2013

Alcohol
12.9%

Acidity
8.7 gm/L

pH
3.16

Production
392 Cases
(750 ml)

Vineyard

Lune et Soleil comes from a vineyard adjacent to the shores of Clear Lake, just southeast of Lakeport. 20-year-old vines on a mix of alluvial and volcanic soils rich in minerality are organically farmed.

Vintage Notes

2012 started with a cool, wet spring, and a temperate, near ideal, long, gentle growing season. We placed a refrigerated trailer on the vineyard site to preserve the freshness of the grapes during the crucial hours of harvest and transport to our winery. Following 100% whole cluster pressing, the juice was settled for 24 hours before transferring to stainless tanks for fermentation. There is no malolactic fermentation to preserve crisp acidity, verve and length. Aging in 600L special thick-stave Taransaud barrels creates depth and balance seldom often found in New World Sauvignon Blanc.

Tasting Notes

Inspired by the great late Didier Dagueneau, Lune et Soleil is crafted from a single organically farmed vineyard in the great tradition of wines from the Loire and Pouilly. Lune et Soleil joins the great texture of a Sancerre and the exotic aromatic of the new World.

The wine reveals elegant aromas of exotic white flowers, citrus blossoms, lemongrass and peppery verbena, with hints of tropical fruit, melon and green almond. The rich and delicate tropical aromas are followed seamlessly from the nose by a fresh taste of pineapple, guava, lychee and waxy fruit giving the wine fantastic vivacity. The middle palette shows great minerality and finesse, with focused aromas of stone fruit and spicy kaffir lime, moving into a long razor sharp, Sancerre like finish of flint, granite river stones and grapefruit peel.

