



### Arietta White Wine On the White Keys 2011

Arietta's unique white wine, "On The White Keys," is a blend of Sauvignon Blanc and Semillon. While this blend is typical of Grand Cru White Bordeaux, Arietta "On The White Keys" 2011 also resembles the finest upriver Loires in its fresh and bracing presentation of Sauvignon Blanc. The goal of the winemaking is to marry a vibrant entry to a long and complex finish. The former is accomplished through the choice of unusually intense hillside Sauvignon Blanc from Sonoma Mountain, selective use of stainless steel barrels, partial blockage of malolactic fermentation, and bottling relatively young at nine months. The latter is accomplished through 100% barrel fermentation, the use of approximately 52% new French oak barrels, and the addition of Semillon from thirty year old vines in the Hyde Vineyard in Napa/Carneros. This year for the first time 10% of Semillon from Calistoga was included in the final blend.

**Blend:** 79% Sauvignon Blanc, 21% Semillon

**Fruit sources:** 80% Sonoma Mountain, 10% Carneros, 10% Calistoga

**Cooperage:** New French oak 52%, second use French oak 16%, stainless steel 26%

**Production:** 400 cases

**Release date:** 7/9/12

Tasting notes from winemaker Andy Erickson: "...lemon curd, citrus zest, grapefruit. Mouthwatering acidity, but with juicy, tropical fruit flavors. Cool growing season with long hang time meant full ripeness with purity of aromatics, and generous acid. Late-harvested Semillon, affected by botrytis, contributes caramel and flint notes, as well as a broad dried fig character to the palate that adds to the length."