



### **Arietta White Wine On the White Keys 2014**

Arietta's homage to the great white blends of Bordeaux is "On The White Keys", first produced in the 2005 vintage. From the beginning the wine has been a barrel fermented blend of Sauvignon Blanc (usually about 80%) and Semillon. Our mantra for the White Keys is "bright start, big finish." We accomplish this in several ways: extra intensity from mostly hillside Sauvignon Blanc and 35-year old Semillon vines; brilliant acidity by blocking malolactic fermentation in most of the Sauvignon Blanc; volume from barrel fermentation; substantial structure and even some bottle ageability thanks to the use of new oak barrels, and a long, generous finish provided by the addition of Semillon. The combined power and acidity of Arietta's White Wine "On The White Keys" makes it a versatile accompaniment to many foods, most notably cooked fishes, prosciutto and antipasti in general; cheese--especially goat cheeses, and Chinese and Southeastern Asian cuisine.

**Blend:** 81% Sauvignon Blanc, 19% Semillon

**Fruit sources:** 66% Sonoma Mountain, 26% Carneros, 8% Napa

**Cooperage:** Barrel fermented and aged for nine months in 37% new French Oak, 49% second use French Oak, and 14% stainless steel

**Production:** 466 cases

**Release date:** 1/15/15

*Recent Review by Antonio Galloni (October 2015)*

*"2014 Arietta On the White Keys: A captivating interplay of rich, tropically leaning flavors meet Sonoma Mountain intensity in this pedigreed white. Candied lemon peel, mint, apricot jam, spices and almonds are all super-expressive in the glass. Unctuous, oily and generous, the 2014 is absolutely gorgeous today."*