



## Technical Release Note

### ST Andelain Sauvignon Blanc

Lake County

**Appellation**  
Lake County

**Vineyard**  
St Andelain

**Clone**  
Mystère

**Harvest Started**  
September 3

**Cellar**  
100% French Oak  
Ermitage 265L Cigar  
55% new, aged 16 months

**Alcohol**  
12.9%

**Acidity**  
7.9 gm/L

**pH**  
3.37

#### Vineyard

St Andelain 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

The 2012 growing season climatic conditions were ideal in every sense of the word. 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 destemming, 36 hours of skin contact added depth and richness before gentle pressing and transfer to special 265L Ermitage Cigar barrels for fermentation *sur lie*. Malolactic fermentation was arrested to preserve acidity, verve and length.

#### Keeping The Dream Alive

St Andelain is our homage to the incomparable late Didier Dagueneau. He single handedly revolutionized Sauvignon Blanc, bringing it to Grand Cru status as any great white Burgundy. An iconoclast among vigneron and sommeliers, he was infatuated with great Burgundies and used methods uncommon to Pouilly-Fumé, including severe pruning for drastically low yields, hand-harvesting of fruit over several successive passes (*tris*) through the vineyards, vineyard designate bottling, skin contact, and barrel-fermentation. He also created his own barrels, the most famous being a cigar shape barrel we have adopted at Soliste to craft St Andelain.

#### Tasting Notes

Superbly crystalline, elegant pale golden tones faded into minerality that sparkles, expressing a wine of great verve and leanness. Aromas of marine oyster shells, sea weed and fleur de sel, with secondary layers of elderflowers, passion fruit, and kefir lime – Reminding Claude of the winter cold ocean spray in Brittany over the oyster beds. On the palate, very refined and elegant; classic oyster shell laced with lean lime notes, green pineapple rind, gooseberry, and white currants. The middle palate is all about a seductive yet firm texture – the brightness of the fruit takes hold in the mouth, incrementally building and expanding from cheek to cheek with layers of green tea, sea brine, baked apple, cream of sweet white corn, and hay. As with our Lune et Soleil, the high pitch acidity creates a razor sharp finish of lime and grapefruit peel, laced with saline minerality and stone fruits.

