

SONG HILL WINERY

2013 Barrel Blanc – *Sur Lie et Bâtonnage*



This wine is a blend of 55% Chardonnay, 25% Pinot Noir and 20% Cabernet Franc. The grapes were whole cluster pressed to ensure minimal color extraction and then racked into barrels with 100% new French Oak. After fermentation, the barrels were hand stirred weekly for several months to release the full flavors of the yeast. The grapes were sourced from AD Vineyards (Chardonnay and Pinot Noir) and White Pine Vineyard (Cabernet Franc) where they were hand tended by Alan Hunt (AD Vineyards) and Matt Hanlon and Serena Michaels (White Pine Vineyard) to ensure optimal quality.

Tasting notes: Aromas of peach and hazelnut followed by refreshing flavors of grapefruit and quince mid-palate and a long finish with hints of vanilla and nutmeg.

Food pairings: Fatty fishes (e.g. salmon, swordfish), shellfish, chicken, turkey, pork, pizza, all cheeses (particularly swisses and goudas), roasted vegetables, potatoes, rice, alfredo pastas.

Stats: Source: 55% Chardonnay from AD Vineyards, 25% Pinot Noir from AD Vineyards and 20% Cabernet Franc from White Pine Vineyard; TA: 6.0 g/L; pH: 3.39; residual sugar: 0 g/L; alc. by vol: 12.5%; Malolactic: 100%; fining: bentonite and sparkoloid; bottling date: July 20, 2014; Cases produced: 68.

