

Robert Foley

VINEYARDS



2010 PINOT BLANC

Complete focus on the fruit characteristics of the Pinot Blanc grape – effusive peach and jasmine blossom notes in the bouquet, a beautifully bodied mid-palate, and a flood of fruit and floral flavors.

Once again, we vinified our Pinot Blanc without any oak – it's all about the fruit. Preventing malo lactic fermentation retained the natural acidity that drives the fruit – a real bill of health for white wine intended to be enjoyed in its youth. That said, we are also discovering how well they age compared to barrel aged whites. Our preference is oak-free and bottle-aged.

SPECIFICATIONS

Wine: 2010 Pinot Blanc

Appellation: Napa Valley [Yountville]

Vineyard: Block cooled by proximity to San Pablo Bay, which preserves natural acidity and fruit character.

Variety: 100% Pinot Blanc

Harvest: Hand picked October 2010

Vinification: Ten-day fermentation, Stainless Steel tanks

Alcohol: 13.6%

Bottled: March 2011

Production: 600 cases

Winemaker: Bob Foley

Retail price: \$25