

Robert Foley

VINEYARDS



2011 PINOT BLANC

Aromas of honeyed almonds introduce a finely balanced medium body with a rich mouthfeel and a nice underlying acidity in our latest vintage of Pinot Blanc. Once again, we vinified our white wines without any oak – so it's all about the fruit.

Preventing malo lactic fermentation keeps the acidity higher and the fruit brighter, 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 for whites is oak-free, so our Pinot Blanc and Semillon are aged in stainless steel tanks rather than barrel.

SPECIFICATIONS

Wine: 2011 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 2011

Vinification: Ten-day fermentation, Stainless Steel tanks

Alcohol: 12.5%

Bottled: March 2012

Production: 200 cases

Winemaker: Bob Foley

Retail price: \$25