

Robert Foley

VINEYARDS



2012 PINOT BLANC

Nicely balanced and focused entirely on its fruit, the Pinot Blanc was vinified entirely in stainless steel with no oak. The pure fruit suggests citrus blossom, almond and white peach. Medium body and lush with fruit on the palate, the natural acidity provides a clean lengthy finish. 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 both our Pinot Blanc and Semillon are aged in stainless steel tanks rather than barrel.

SPECIFICATIONS

Wine: 2012 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 2012

Vinification: Ten-day fermentation, Stainless Steel tanks

Alcohol: 12.5%

Bottled: March 2013

Production: 250 cases

Winemaker: Bob Foley

Retail price: \$25