



2008 L'Atelier

L'Atelier, the artist's studio – that was what our intern from Bordeaux called the little area where we craft our wines. The small cave where we make our wines each vintage has seen its share of creativity. That notion of creative endeavor and a sense for the classic styles that have influenced our work is what fuels our passion for winemaking. It is also what inspired our first bottling of L'Atelier, a blend of Sauvignon Blanc and Semillon.

The Semillon variety is a fine white grape from Bordeaux that is disappearing from its home and is now virtually extinct in the Napa Valley. This stunning find hails from a 45 year-old, organic and dry-farmed vineyard in Yountville. It is a truly rare gem that adds textural depth and floral complexity. The fine Sauvignon Blanc is from the Varozza Vineyard in St. Helena. Planted in 1974, these vines have also been organic and dry-farmed for decades. The yields in both vineyards are naturally low (about 1.5-2.5 ton for each acre), and the grapes are harvested loaded with flavor, yet low in alcohol, at a modest 12.2%. This is only possible because of the commitment to sustainable farming and the advanced age of the vines.

To let the brilliance of these vineyards shine through, we simply ferment with the native yeast from each of the vineyards to produce aromas of fresh white peach, apple, pear, and honeysuckle flowers. The palate honors these vines with flavors of passion fruit followed by musk melon and white peach. The texture is at once both bright and supple. There is the sensation of crisp mineral combined with the richness of a honeycomb, and a fine, ripe melon – this is a wine truly reflective of the ethic of l'atelier.



Appellations: Yountville & St. Helena

Varietals: 60% Sauvignon Blanc
40% Semillon

Cases: 350 cases