



2009 L'Atelier

L'Atelier, the artist's studio – that was what our intern from Bordeaux called the little area where we craft our wines. That is part of what inspired our first bottling of L'Atelier, a blend of Sauvignon Blanc and Semillon. The Semillon, from the 45 year old, dry-farmed vineyards in Yountville is a rare gem, adding textural depth and floral complexity.

The Sauvignon Blanc is from the Varozza Vineyard in St. Helena. Planted in 1974, these vines have also been 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 at full flavor, yet low alcohol. This is possible because of the organic farming and the age of the vines.

Surprising with its vivid aromatic references to flint and peach, this refreshing summer white could be mistaken with ease for one of the best offerings from Bordeaux. True to this reference, there is a harmonic balance of Semillon (30%) that rounds the vibrant edge of the crisp Sauvignon Blanc. The Semillon adds mid-palate weight without making this marriage a clumsy one. Spiced pear and fresh mandarin are the flavors that result with a flourish of toast and mineral in the pleasing finish. This is the wine to enjoy with prawns, grilled vegetables and salmon.



Appellations: Yountville & St. Helena

Varietals: 70% Sauvignon Blanc
30% Semillon

Cases: 400 cases