



53 Cases

Price: \$24 / \$288

Genetic testing has proved that many plantings of 'Pinot Blanc' in California are actually the Loire Valley grape, Melon de Bourgogne. That's not the case for Sierra Madre Vineyard: its planting is true Pinot Blanc. As a consequence, grapes sourced from there produce wines with distinct PB varietal character. This also is my wife's favorite white varietal; hence the name, Mary's Cuvée. She is an avid Francophile, which is the reason the 'A' on the label in "MARY'S CUVÉE" is the Eiffel Tower.

The grapes were harvested on October 1, 2009 at 22.9 Brix and a pH of 3.45. After destemming and pressing, the chilled must was inoculated with an Alsatian yeast, W5, and slowly fermented at low temperature (about 55°F) to assure that varietal character was retained. Upon completion of fermentation, the new wine was racked with the lees into either stainless steel (80%) or new, French oak. A medium-toasted Sirugue barrel was chosen to impart vanilla-spice overtones. After 7 months the wine was cold and protein stabilized before being bottled on June 21, 2010.

The wine has a distinct Pinot Blanc varietal character that is complemented by subtle oak, bright acid that was retained by preventing malolactic fermentation during élevage, and rich texture. It is an elegant accompaniment for light meats of any kind, pastas with a cream sauce, or a cheese board. It also works very well at brunch or when drunk alone while simply relaxing on a warm patio. Best when drunk at approximately 50°F.

Dedicated to the Essence of Pinot Noir