

# CARTE BLANCHE



2010 Sandstone Seven  
Alder Springs Vineyard, Mendocino

AVA :	Mendocino
Varietals:	40 % Viognier, 40% Marsanne, 20% Roussanne
Vineyards:	Alder Springs Vineyard
Clones:	Marsanne 574, Roussanne 468 and Viognier 642
Soil:	Decaying Sandstone as well as well-drained reddish loamy soils on the hillsides of Mendocino County
Alcohol:	14.1%
Vineyard Yields:	2 tons per acre
Barrel Aging:	14 months
Cooperage:	100% French oak barrels from selected coopers (Gauthier Freres, Francois Frères)
Malolactic ferm.:	Malolactic fermentation prevented
Tasting Note:	Bright white flowers jump from the glass, along with a supporting ensemble of lemon zest, quince, and wet stones. The palate entry is silky & rich with a fine line of acidic structure framing a bouquet of Bosque pear, pollen, and highlights of white gooseberry. Crushed granite and petrol faintly sit within the clean finish.
Cases:	125 Cases Produced.
Retail:	\$50

Hand-picked, small lugs hauled with refrigerated truck, cluster sorted and whole cluster pressed, French Oak barrel aged for 14 months with light 'batonnage'. No fining.