



## *2011 L'Atelier*

In 2011, Napa got really cool. The temperature only reached 95 degrees once that summer, in June. With reports of a record hot summer in Bordeaux (again) the winemakers in Napa began to believe that somebody switched our climate with, well, maybe Marborough, New Zealand, or how about Champagne?

Then the rains came and it was all too real. Despite this, there are some really interesting, fun, and delicious wines to taste from the vintage. This will be one of the first that you will want to mention to your friends. It 's memorable, different and delicious. But it sure doesn't taste like our typical offering. So taste this....

With a silvery-green hue at the rim of the glass, you know that this wine is going to arouse your senses. The aromas are from the proverbial, cool-climate, "fruit salad with the herbs rolled in" school of Sauvignon Blanc and Semillon. There are notes of crisp, spicy, apple, Anjou pear, fresh coriander and a hint of toast on the finish. What a ride!

The palate has an amazing texture for a wine with an alcohol of only 11.9%. The Semillon brings texture, roundness and body to a lip-smacking expression of Sauvignon Blanc. The finish brings the experience to a satisfying close with flavors of fresh pear and lots of minerality.



**Appellations:** Yountville & St. Helena

**Varietals:** 70% Sauvignon Blanc  
30% Semillon