



2017 L'Atelier

Organic grapes harvested from the cooler, riverside area of Yountville gives L'Atelier vivacious aromas of citrus blossom, flint and fresh russet apples. The palate is balanced for summer fare with notes of key lime and fresh cut apple, giving way to a delicious saline finish. A special wine that is too good to resist - perfect for the warm days of spring and summer.

A field blend of 34% Sauvignon Blanc, 23% Pinot Blanc,
21% Semillon, 18% Chardonnay, 4% Sauvignon Vert

Only 10 barrels produced.

“Why the field blend?” or “Do opposites really attract?”

Chemistry, like friendship, can be complicated. It seems that some winemakers blend grape varieties moments prior to bottling, while others ferment their grapes together. Why this stark contrast? The concept of a field blend is ancient. At DeSante, we believe that asking Semillon, Sauvignon Blanc, Chardonnay, Pinot Blanc and Sauvignon Vert to “get along nicely” is enhanced by fermenting them together, especially when these grape varieties are planted side-by-side in the same vineyard. It seems that when they share the formative experience of fermentation, these aromatic varieties have more to contribute. They bring out the best in each other, resulting in a better balance and a more complex wine. This marriage of diversity brings about complexity and fulfillment.