



## 2017/18/19/20 PETIT MANSENG CALIFORNIA

This crazy grape produces a Sauternes-style dessert wine in southern France in the regions of Jurançon and Pecherenc du Vic Bilh, a white wine appellation superimposed on Madiran, where I received my tutelage in postmodern winemaking techniques from my guru, Patrick Ducournau.

This obscure prehistoric ancestor of the Muscat varieties is highly aromatic and achieves very high sugars while retaining exceptionally high acidity. It was treasured by the ancients because it stops fermenting while still sweet, producing a luscious dessert wine without the need for modern sterile filtration.

To enhance its aromatic richness and complexity, we fermented in the presence of Acacia wood chips to add a honeysuckle element to the nose and some tannin structure to the mouth. Each year we bottle two-thirds and return the rest to barrel for increased aged complexity before blending in the following year's new wine.

Expect a palate impression lighter and drier than Sauternes, better with Tiramisu, cannoli's, strawberry shortcake or mille-feuille puff pastry, or just by itself. The French like it with half-shell oysters or duck foie gras.

### 100% Petit Manseng

2017 Hidden Springs Vineyard, Alexander Valley  
2018/19/20 Novavine Nursey Vineyard, Yolo County  
2020 Saureel Vineyards, Placerville, CA

### Fermentation techniques:

Revelation yeast inoculum  
60°F fermentation  
1.0 g/L aromatic Acacia wood chips  
Stopped at 6% RS and 14.5% alcohol

### Elevage details:

70 gallons reserved each year, solera-style  
aged 18 - 42 months in neutral French oak  
6% RS and 14.5% alcohol

**125 cases 375s produced.**

For more details, visit [www.winesmithwines.com](http://www.winesmithwines.com)

**We Smiths offer small lots of extraordinary hand-crafted wines which explore French winemaking traditions in California.**