



2017 / 2018 PETIT MANSENG YOLO COUNTY

NOVAVINE NURSERY VINEYARD

This crazy grape produces a Sauternes-style dessert wine in southern France in the regions of Jurançon and Pacherenc 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 ancient grape of the Muscat tree 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.

Use it as you would a Sauternes, with chocolate mousse, strawberry shortcake, or just by itself. The French like it with half-shell oysters or duck foie gras.

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

100% Petit Manseng

33% 2017 Hidden Springs Vineyard, Alexander Valley
Harvested 20 October 2017

31.6 Brix

12.6 gm/L TA, pH 2.90

67% 2018 Novavine Nursey Vineyard, Yolo County
Harvested 1 October 2018

31.0 Brix

11.8 gm/L TA, pH 2.95

Fermentation techniques:

Anchor NT 116 yeast inoculum

60o F fermentation

1.0 g/L aromatic Acacia wood chips

Stopped at 8%RS and 13% alcohol

Elevage details:

3 weeks microbùllage pre ML

33% aged 18 months in neutral French oak

8% RS and 12.9% alcohol

Silkscreen 375 ml bottle designed by Monvera

130 cases 375s produced.

For more details, visit www.winesmithwines.com