



2014 PROPRIETARY WHITE WINE BLEND

63% Pinot Blanc, 37% Pinot Gris

FROM THE WINEMAKER:

I have wanted to make a white wine under the Eponymous label for some time, but it has taken thirteen years to find the right vineyard and varietal. Having made Sauvignon Blanc many times over the years, the first at my family's winery and now in California and Argentina for clients, it would be the obvious choice. Instead, I decided to make a white blend—a wine that has piqued my interest recently with its ability to be both light and complex. Finding the ideal vineyard in Carneros, where both Pinot Gris and Pinot Blanc reach maturity about the same time, made this an easy choice. Often wines made by fermenting different varietals together can be wonderful, due to the seamless harmony of fruit characteristics that can be achieved. The fruit was co-fermented in stainless steel at cool temperatures for enhanced fruit intensity, before being transferred near the end of fermentation to smaller 75 gallon stainless steel drums for 6 months of sur lies aging, adding complexity and mouth feel. The wine's aromas offer nuances of white nectarine, orange blossom and lychee with pleasant intensity and complexity. Flavors of almond and lemon cream follow, with hints of vanilla and coconut.

PAIRING SUGGESTION: Asian Noodle Salad

15 ounces dried soba noodles	2 tablespoons brown sugar
1 1/2 teaspoons dark sesame oil	2 cloves garlic, minced
1/3 cup rice vinegar	2 teaspoons red pepper flakes, or to taste
1/3 cup soy sauce	1 cup finely grated carrot
juice from one lime	1/4 cup coarsely chopped salted peanuts
zest of one lime	1/2 cup chopped fresh cilantro

In a large pot, cook soba noodles according to package directions. Drain, rinse noodles with cold water, and set aside.

Pour the sesame oil, rice vinegar, soy sauce, and lime juice into a large bowl. Mix in lime zest, brown sugar, garlic, and red pepper flakes; stir until sugar dissolves. Toss in carrots, peanuts, and cilantro.

Cut noodles into 3-inch lengths. Stir into dressing mixture. Cover, and refrigerate at least 1 hour. Toss salad again before serving. If dry, splash with soy sauce and vinegar. Serve cold.



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