

# NOTTINGHAM CELLARS

## BDX BLANC | 2017

### MICRO-LOT RESERVE

LIVERMORE VALLEY

APPELLATION

GHIEMMETTI

VINEYARD

8.28-10.11.17

PICK DATE

23.5

BRIX (AVG)

3.37

PH

.66

TA

13.5%

ALC

50

CASES

HAND-PICKED & PRESSED WHOLE CLUSTER | FERMENTED SEPARATELY IN STAINLESS STEEL AND OAK UNDER GLYCOL AT LOW TEMPERATURES | BLENDED POST PRIMARY | NO ML

FERMENTATION

100% STAINLESS STEEL DRUMS

COOPERAGE (3 MONTHS)

65% SEMILLON

35% SAUVIGNON BLANC

BLEND

CHILL SLIGHTLY, TWIST OFF AND ENJOY

SERVICE

3-8

AGING

\$30

RETAIL

### MAKER'S NOTES

Another new addition to the Nottingham Cellars white wine portfolio, this 2017 blend of 65% Semillon and 35% Sauvignon Blanc has quickly won over the likes of our staff, customers, and wine writers alike. Earning 90 points from Wine Enthusiast, Best in Class from the San Francisco Wine Competition and a spot amongst some of the staff's all time favorites. The Semillon portion of this blend was picked slightly later in the growing season and treated with an almost Chardonnay approach during fermentation. The end result was a finished wine with citrus, honeyed and toffee notes that offer the perfect foundation for the brighter, tropical and more driven characteristics of our Sauvignon Blanc. Fragrant floral and honeysuckle aromatics are combined with notes of dried apricots, bureléed pineapple and fresh citrus with a bright, enticing palate that ensures the first sip is surely not the last. Pair with seafood, shellfish, spicy Asian food or simply with a warm summer afternoon with friends.

