



FROSTWATCH *Vineyard & Winery*

Frostwatch 2015 Semillon

Cases produced: 53

Composition: 83% Semillon/17% Sauvignon Blanc

Brix at Harvest: 23.6 brix

TA: 6.1

Blend Ph: 3.38

Suggested retail: \$24

Harvest date: October 16, 2015

Alc: 14.8%

Vineyard Sources: The grapes come from Frostwatch Vineyard in the Bennett Valley Appellation, which is distinguished by its very long growing seasons, modest yields relative to other areas and full flavored wines with good natural acidity. The precise clone of Semillon is a mystery, since the cuttings came from plants that were supposed to be Clone 4 Chardonnay from the Bien Nacido Vineyard! We loved the fruit so we have taken advantage of this happy accident and planted additional acreage of this unique clone.

Winemaking: The grapes were night harvested and whole cluster pressed. The juice was then 100% barrel fermented utilizing indigenous yeasts. As a result, the primary fermentation took almost five weeks. The benefits of a slower indigenous fermentation are many. First, a slower fermentation means a cooler fermentation, which helps retain delicate aromatics and flavor compounds. Second, indigenous fermentations are often multi-stage fermentations accomplished by several different yeasts. This lends complexity to the resulting wine. After the primary fermentation was finished on November 21st, the wine was then sulfured to prevent secondary malolactic fermentation. This was done to keep a crisp acid profile that balances the typical weight of the Semillon varietal characteristics. Semillons that undergo malolactic fermentation can be ponderous and palate fatiguing. The wine was subsequently topped, stirred and topped monthly until March of 2016. The wine was then lightly fined for clarity and was bottled unfiltered on April 14th, 2016.

Tasting Notes: After experimenting with various blends we settled on this cuvee which is voluptuous with a silky smooth mouthfeel and a very nice acid balance. The wine exhibits traditional Semillon notes of fig, but also expresses honeydew melon aromatics and flavors. There are the intense honey-like flavors typically associated with noble rot but also an additive complexing due to our use of indigenous fermentation. This Semillon is weightier than our Kismet and is perfectly suited as an aperitif wine but can also be enjoyed with spicy Asian cuisine or meat dishes that utilize salty-sweet marinades.

Winemaker: Brett Raven

Release Date: October 1, 2016