



## 2011 Sonoma Valley Pinot Blanc

### VINEYARD NOTES

**Ferrer Family Vineyards:** 119' elevation, Southern exposure, East-West row direction. Slightly sloping alluvial and sedimentary soil. Pinot Blanc is rare in California, especially Sonoma Valley and this cool climate site produces a unique and unforgettable wine.

### VINTAGE NOTES

**2011:** Following a wetter than normal winter, the 2011 vintage got off to a slow start with a cool, wet spring. Rain in early June interrupted “bloom” and “fruit set”, and resulted in a very small crop. Summer was cool, with temperatures rarely rising above 90° F. A few days of mid-90° temperatures helped ripening in mid-September, only to be followed by a big, cold rainstorm in early October. A smaller, warm storm passed through a week later. The typical Sonoma Valley Indian Summer finally arrived in late-October/early-November, which helped to finish the season. Despite the drama of this growing season, a small crop, long “hang-time” and meticulous winemaking produced outstanding quality wines for 2011.

### TECHNICAL SPECS

APPELLATION:  
Sonoma Valley

VINEYARD:  
Ferrer Family Vineyards

VARIETAL CONTENT:  
100% Pinot Blanc

BARREL AGEING:  
15 Months

BARREL COMPOSITION:  
100% French Oak, 50% New

FERMENTATION:  
Barrel

PRODUCTION:  
18 cases

HARVEST:  
October 15

TOTAL ACIDITY (TA):  
0.69

pH:  
3.50

ALCOHOL CONTENT:  
13.5%

WINEMAKER:  
Don Van Staaveren

LENGTH OF FERMENTATION:  
26 Days

MALOLACTIC FERMENTATION:  
100%