



Anaba

THIS "CORIOL" BLEND IS INSPIRED BY THE WHITE WINES OF SOUTHERN FRANCE. OUR RHONE-STYLE "CORIOLS" ARE NAMED AFTER THE CORIOLIS EFFECT – A LARGE SCALE PATTERN OF WIND MOVEMENTS CIRCLING THE EARTH. - PROPRIETOR JOHN SWEAZEY

2009 "CORIOL" WHITE, SONOMA VALLEY

VINEYARD AND WINEMAKING NOTES

Our 'Coriol' White is a unique blend of 49% Roussanne, 27% Viognier, 15% Grenache Blanc, and 9% Marsanne. These grapes were sourced from two family owned vineyards in the Sonoma Valley. From Williamson's vineyard comes our Roussanne, Marsanne, and Grenache Blanc. Grenache Blanc lends a longer length and balanced alcohol to the blend, along with rich notes of citrus and herbs. Roussanne is a plump varietal that has floral and tea-like aromas. In warmer climates, such as Sonoma, Roussanne produces richer wines with a fuller body and flavors of honey and pear. Marsanne provides complexity by producing rich hues to the wines with notes of pear and spice. Our Viognier comes from the Landa Vineyard located in the shadows of the eastern hills of the Sonoma Valley Appellation. This site consistently produces high quality Viognier grapes, known for their floral aromas and lends a fleshy, rich texture to the wine.

This fruit was hand harvested early in the morning to ensure the coldest juice possible and came into the winery in exceptional condition. We then hand sorted, whole cluster pressed and fermented two thirds in stainless steel under very cool conditions. One third of the fruit was barrel fermented. The lees were stirred frequently for ten weeks post fermentation, a process called batonnage, which increases the appealing textures of the wine. The barrel fermented wine went through malolactic fermentation and the tank fermented wine did not go through malolactic fermentation. This wine was aged for 11 months in 100% French oak barrels, 20% of which were new. Our preferred barrel coopers include Taransaud and Ermitage

TASTING NOTES

Complex aromas of white peach and lemon peel emanate from this rich wine. Our medium bodied Rhone style blend is laden with notes of green melon, floral nuances, citrus, and a subtle mineral note. The 'Coriol' White is mouthwatering and bright.

TECHNICAL NOTES

Varietal: 49% Roussanne, 27% Viognier, 15% Grenache Blanc, and 9% Marsanne
Appellation: Sonoma Valley

Vineyards: Williamson Estate, Landa Estate

Harvest date, Brix, pH, TA

Roussanne: 9/20, 23.1, 3.45, 6.5, Viognier: 9/17, 23.2, 3.68, 7.0, Grenache Blanc and Marsanne: 9/18, 23.1, 3.50, 6.2

Alcohol: 14.2%

Fermentation: Whole cluster pressed, two-thirds stainless steel fermentation (MLF-), one third barrel fermentation (MLF+), aged sur lees for 11 months in 100% French oak, 20% of these barrels were new.

Fining: none

Cases Produced: 557 **\$28 /BOTTLE RETAIL**

