



During the harvest of 1987, I was privileged to hone my newly-acquired UC Davis winemaking skills at a great Bordeaux first-growth property. Working for the Rothschild family as an intern at Chateau Lafite exposed me to classic red winemaking and also to the wines of Sauternes (since the family owns Chateau Rieussec). Thierry (the French intern that shared duties with me) and I found every excuse we could to take the trip south through Bordeaux towards Langon and participate in what we called "Quality Control Tastings"... Armed with some ripe cheeses, bread (no one in their twenties cares about carbs...) and new and old samples from the cellar, we would get together with other interns in the area and discuss wines for hours - as only uber-passionate students can do.

This wine is made from grapes that were naturally infected with the Botrytis Cinerea mold (also known as the "Noble Rot"). The fungus infection punctures the berry's skin, causes water to evaporate and thus concentrates the sugar content in the grapes. Moreover, the Mycelium (the "bloom" or vegetative part of the fungus) causes flavor changes in the grapes by excreting enzymes that degrade it. Honey, fig, apricot and honeysuckle notes greet us with a promise of a very complex and layered tasting experience. Caramel and Asian Pear flavors follow with enough acidity to lead to a very long and balanced finish. This wine goes great with traditional dishes such as seared Foie Gras (if you are politically incorrect) and will stand up well as a wine to be enjoyed with a cheese course. A favorite of mine is ginger-vanilla ice cream with some pear slices on the side. Best served chilled but not too cold.

Owner / Winemaker

2011 LATE HARVEST SEMILLON

Composition:	100 % Semillon
Appellation:	North Coast 40% Sonoma, 60% Lake
Fermentation:	Neutral Oak Barrels
Ageing:	18 months in barrels
Harvest:	October 29th, 2011
Harvest Sugar:	35° Brix
Residual Sugar:	8.0 %
Alcohol:	13.0% By Volume
Acidity:	TA 6.7 g/L
Production:	76 cases, 500 ML bottles
Release Price:	\$42.00