



# The Albino 2014

## Skin-Fermented Sauvignon Blanc

Rogers Vineyards, Dry Creek Valley

Winemaker Chris Christensen's Notes:

This wine was made from whole grape berries that spontaneously fermented by wild yeasts. The goal of fermenting this white wine on the skins was to extract tannins, flavors, and aromas from grapes to give the wine distinct aroma and a stylish mouth feel structure. This wine has been aged on the lees for 10 months in a combination of French, American and Acacia wood barrels in addition to an egg-shaped tank. At the end of the aging process, the wine was bottled without fining or filtering to preserve the complexity and structure imparted by the elaborate fermentation and maturation process.



The flavors and aromas in this wine are nothing short of unique: lemon and licorice, Bloody Mary mix, almonds, pistachio, gun smoke and bee's wax. Furthermore, the texture, mouthfeel and palate presence of this wine of are more reminiscent of a lighter red variety than a white wine. As a result, I consider this wine an "albino" red wine more than a white wine and hence the name. Ahhhh, the wonders of skin fermentation in whites.

Foot-tread punch downs for fun and flavor.

**Time on Skins**

10 days - pressed at -0.2 Brix

**Variety**

100% Sauvignon Blanc

**Yeast**

Spontaneous Fermentation (native/natural) for both Primary and Malo Fermentation

**Alcohol**

12.7%

Unfiltered

Unfined

