

CARLSON



2014 Trois Fleurs

White Blend / Santa Ynez Valley: 52% Gewürztraminer, 25% Sauvignon Blanc, 23% Chenin Blanc

The 2014 Trois Fleurs once again is a blend of floral varieties grown on the Curtis Estate Vineyard. My goal was to put together a wine that captured the essence of our colorful Spring and Summer months here on the Central Coast. Vibrant, Fresh and wonderful balance is what this wine is all about.

TASTING NOTES

The first thing you will notice is the wonderful aromatics of this wine. The floral component of rose pedal tones and the lychee come from the Gewürztraminer in the blend. The Chenin Blanc adds a nice dimension of lime zest and minerality. The Sauvignon Blanc adds melon and citrus flavors. Together they provide many different layers of flavor that linger for some time.

The 2014 vintage is the earliest one on record. Warmer temperatures and minimal rainfall contributed to this historically early harvest. Our harvest began in early August and was concluded in mid-October. There was ample fruit in the vineyard and Mother Nature got all of the fruit perfectly ripe.

WINEMAKING DETAILS

Harvested: August and September 2014
TA: 6.8 gm/L
pH: 3.34
Alc. 13.9% Alc by vol.
Bottled: March 12, 2015

The grapes that went into this blend were hand harvested at night under lights. This allows us the opportunity to pick the grapes in the cool morning hours when the fruit is cool and the juice chemistry is not affected by the warm daytime temperatures. This also allows us to process the grapes when they are cool thus we end up with a product that has better balance and is less phenolic. After pressing, the juice is settled and then racked to a small tank for fermentation. The fermentation was carried out in a small stainless steel tank and the subsequent wine was aged Sur-Lie in the same tank. This technique provides the wine with enhanced mid-palate texture and richness. After this Sur-Lie aging, the wine is stabilized and clarified in February and filtered prior to bottling. This blend really is designed to be enjoyed with fresh vibrant foods or by itself as an aperitif.