



## ‘BILLET DOUX’ ALEXANDER VALLEY LATE HARVEST WHITE WINE

*“I can’t think of any other domestic dessert wine, one of trockenbeerenauslese level residual sugar in my memory that has displayed this level of **intensity, purity and extraction**. It shows tons of rich, fresh apricot and peach, a dollop of espresso bean with a riveting, precise acid profile, and a silky, viscous texture.”*

*Doug Wilder Purely Domestic Wine Report, October 2011*



*Old Sémillon vines on gravelly soil, naturally occurring Botrytis and an extremely small yield lead to rare and concentrated fruit*

Growing in the gravelly soil of an ancient river bed in the beautiful Alexander Valley of Sonoma County, the old Sémillon vines benefit from hot afternoons and cool foggy mornings, favorable for the development of Botrytis (*Noble Rot*). This handcrafted wine is also the result of meticulous farming practices. An extremely small yield and multiple selective picks led to this rare and concentrated fruit. Just as one receives a note from one’s sweetheart, we receive this fruit as a precious ‘Billet Doux’ or ‘Love Note.’

*Winemaker Notes: Deep crystal clear gold. Intense and complex bouquet of dry apricot, pêche de vigne and Reine Claude yellow plum intermixed with notes of quince, honey and a hint of sweet vanilla. Full-bodied, the palate is reminiscent of the nose, with a creamy sweet texture and a great intensity. Sugar and glycerin create a highlighted viscosity. Along with concentration, richness and opulence, the classical aromatics reveal a flamboyant yet harmonious ensemble, leading to a very long and smooth finish.*

Proprietary name	‘Billet Doux’
Name meaning	Love Note
Varietal composition	Sémillon (65%) Sauvignon Blanc (31%) Muscat à Petits Grains (4%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	25-60 year old vines Loamy and gravelly soils from an ancient river bed One cluster per shoot ‘de rigueur’
Typical harvest date	November
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfined, filtered to prevent Malolactic
Cellaring time	Decades
Serving	Chilled and decanted

