

SETA

“Seta” is Italian for silk, which appropriately describes this lush silky blend of 60% Semillon and 40% Sauvignon Blanc sourced from low-yielding vines on the Silverado Trail in the Oak Knoll district. The fruit for this wine comes from our vineyard near the Napa River. Bordering the Stags Leap District, this vineyard is dry-farmed and closely monitored during the growing season. Significant vineyard management techniques include vertical trellising, cluster thinning to 2 tons per acre and leaf removal on the east side of the vines to allow maturity. Our goal is to attain the proper balance between fruit production and vine growth.



Appellation: 100% Napa Valley Estate
Blend: 60% Semillon, 40% Sauvignon Blanc
Harvested: Semillon: October 6 and October 16, 2010
Sauvignon Blanc: September 29, 2010
Brix at Harvest: 25.0 to 26.0
Total Acidity: 0.54
Ph: 3.58
Alcohol: 15.3%
Total Production: 480 cases

Tasting Notes: This full bodied wine with a spicy nose offers hints of melon, nectarine and passion fruit balanced by rich vanilla and mineral overtones. The complexity of this unique blend allows it to be versatile with a variety of foods. Drinkability: 2011-2018

Winemaking Notes: The wine was 100% barrel-fermented to enhance the fruit's unusually rich and complex flavors. After whole-cluster pressing, the juice was racked into 22% new French oak barrels for primary fermentation induced by native yeasts. The entire lot remained on the lees for 7 months before racking, blending and bottling. This wine did not go through malolactic fermentation. Oak types: Allier, Vosges, and Tronçais.

Harvest Report: A wet winter after the three previous dry years pushed bud break, flowering and fruit-set back by three weeks. Luckily, due to a lot of cloud cover, we had very little frost alerts and no frost damage. Early summer brought cooler than normal temperatures, so we had a slightly later than average veraison. Towards the end of August, we were suddenly faced with a triple digit heat spike, but good canopy management kept damage to a minimum. Overall, the 2010 vintage looks to be smaller than in years past, but with excellent fruit quality.