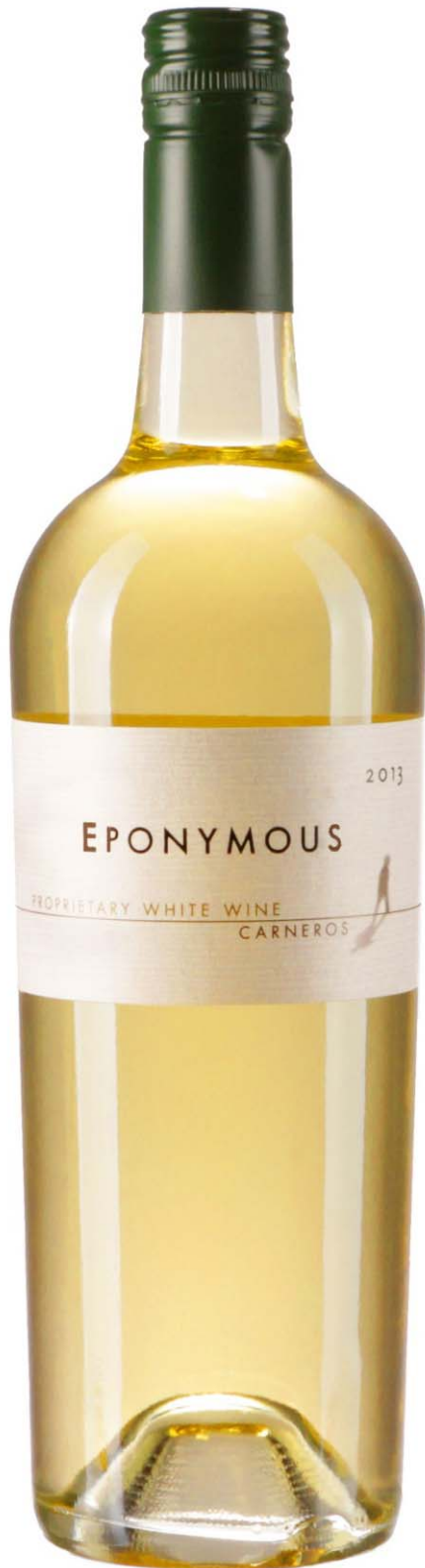


EPONYMOUS PROPRIETARY WHITE 2013



Description:

The wine's aromas offer nuances of white nectarine, orange blossom and lychee with pleasant intensity and complexity. Flavors of almond and lemon cream follow, with hints of vanilla and coconut. The body and mouth feel are enhanced by sur lies aging process, which creates the long enjoyable finish.

Winemaker's Notes:

I have wanted to make a white wine under the Eponymous label for some time, but it has taken thirteen years to find the right vineyard and varietal. Having made Sauvignon Blanc many times over the years, the first at my family's winery and now in California and Argentina for clients, it would be the obvious choice. Instead, I decided to make a white blend—a wine that has piqued my interest recently with its ability to be both light and complex. Finding the ideal vineyard in Carneros, where both Pinot Gris and Pinot Blanc reach maturity about the same time, made this an easy choice. Often wines made by fermenting different varietals together can be wonderful, due to the seamless harmony of fruit characteristics that can be achieved. The fruit was co-fermented in stainless steel at cool temperatures for enhanced fruit intensity, before being transferred near the end of fermentation to smaller 75 gallon stainless steel drums for 6 months of sur lies aging, adding complexity and mouth feel.

Serving Hints:

Great as an aperitif, Eponymous Proprietary White is a great match for both hot and cold appetizers, especially seafood, vegetable and Asian cuisine.

PRODUCER:	Robert L. Pepi
REGION:	Carneros, Sonoma
GRAPE VARIETY:	63% Pinot Blanc, 37% Pinot Gris
BRIX at Harvest:	23.4
TOTAL ACIDITY:	.59 g/l
pH:	3.19

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.4	-	-	-	-	-	89256400030-1

