

EPONYMOUS

2016 EPONYMOUS PROPRIETARY WHITE



WINE DATA

Producer

Eponymous

Region

Carneros, Sonoma,

Country

United States

Wine Composition

84% Pinot Blanc, 16%

Riesling

Alcohol

13.8 %

Total Acidity

6.03 G/L

pH

3.37

DESCRIPTION

Eponymous Proprietary White 2016 aromas offer nuances of white peach, orange blossom, and honeysuckle, with enjoyable intensity and complexity. The flavors follow, with added hints of vanilla and coconut. The body and mouthfeel are enhanced by the sur lies aging, which gives the wine added silkiness to balance the good acidity and adds to the long, enjoyable finish.

WINEMAKER NOTES

The winemaker waited 13 years to find the right vineyard and varietal to make this white wine under the Eponymous label. He decided to make a white blend, to be light and yet complex. With this second vintage of the Eponymous Proprietary White, he is still using grapes from the same wonderful vineyard in Carneros but has changed the varietal makeup to Pinot Blanc and Riesling, which he thinks is even more enjoyable than the first vintage. 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

An excellent aperitif. A great match for both hot and cold appetizers, especially seafood, vegetable dishes, and Asian cuisine.