

2017 Eponymous Proprietary White



WINE DATA

Producer

Eponymous

Region

Carneros, Sonoma,

Country

United States

Wine Composition

80% Pinot Blanc,

20% Riesling

Alcohol

12.6 %

Total Acidity

6.18 G/L

pH

3.15

Cases Produced

317

Retail Price

\$24.99

DESCRIPTION

Eponymous Proprietary White 2017 aromas offer nuances of fresh Bartlett Pear, honeydew melon, Meyer lemon, and hints of toasted brown butter to name a few – with an enjoyable intensity and complexity. The flavors follow, with a refreshing minerality. The body and mouthfeel are enhanced by the sur lies aging, which adds a creamy texture that marries well with the good acidity and adds to the long, clean, enjoyable finish.

WINEMAKER NOTES

The winemaker waited 13 years to find the right vineyard and varietals to make a light and complex white wine blend under the Eponymous label. He first waited to find the right vineyard source. He then determined the varieties he would use. With this third vintage of the Eponymous Proprietary White, he is still using grapes from the same vineyard in Carneros, and his current varietal makeup is Pinot Blanc and Riesling. This was logical because his chosen vineyard was an unusual one where both Riesling and Pinot Blanc reached maturity at about the same time on the same site. 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 added 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.