



LaZarre Wines

2008 Pinot Blanc

This is a crisp yet voluptuous wine with a delicate balance of peach and marzipan. 85% tank fermented and 15% barrel fermented.

Aged on the lees for 15 months.
Lush. Mouth filling. Sexy.

I love Pinot Blanc, particularly those of the Alto Adige and Alsace. They can be rich, racy, even full-throttled but still maintain a subtle elegance, balancing stone fruit with a vibrant acidity that allows the wine to be paired with an insane variety of foods. I shot for a style that falls somewhere in-between with this wine: tank fermentation with obscenely long lees contact for mouthfeel and sweetness while blending in a small percentage of barrel fermented Pinot Blanc to add a layer of coconut and complexity. I also inhibited secondary fermentation in an effort to avoid the cloying buttery-ness found in some Chardonnays that I am convinced takes away from the pretty peach and nutty flavors inherent in this varietal. Be still my beating heart.

Adam

www.lazarrewines.com

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Appellation:
Santa Barbara

Varietal:
100% Pinot Blanc

Cases Produced:
125

Alcohol: 14.5%
pH: 3.35
TA: 0.70

Cooperage:
85% Stainless Steel Tank
15% Neutral French Oak

Bottling date:
June 27, 2009

Suggested Retail:
\$28

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