

## 2010 Bennett Lane Maximus White Feasting Wine

## **Technical Info**

Varietal: 90%Sauvignon Blanc, 5%Chardonnay &

5%Pinto Grigio

Appellation: Napa Valley

Cooperage: Stainless Steel Fermentation and Aging

Alcohol: 14.5% TiAg/100ml: 0.62

pH: 3.31

Date Bottled: July 25, 2011 Cases Produced: 915

Retail Price: \$28

## **Tasting Notes**

With aromas of white peach, papaya and orange blossom, this aromatic white wine displays incredible flavors of mandarin orange, mango and nectarine. The body is crisp and elegant with layers of fruit and a clean refreshing finish.

## **Vineyard Notes**

The majority of the grapes in the White Maximus are Sauvignon Blanc and they come from the Oak Knoll District of Napa Valley. This area is the result of centuries of erosion from the hills of the Mayacamas Range to the west of Yountville, providing deep black fertile loamy soils. This area is devoid of the foggy Carneros mornings, allowing the Sauvignon Blanc grapes to ripen evenly to maturity. The key to this wine is full flavor maturity and this region provides a superb steady growing environment, critical to the bright aromatics this this wine.

