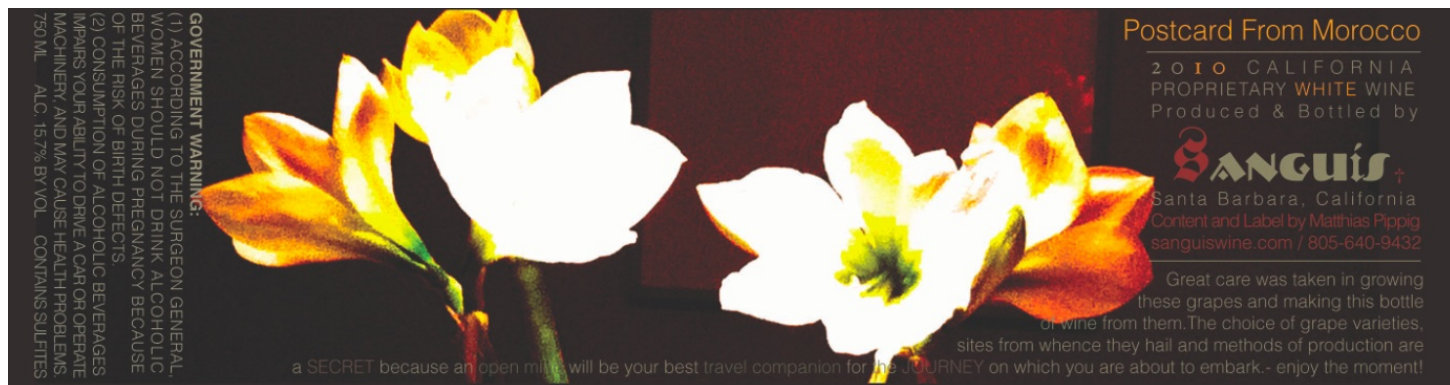




2010 POSTCARD FROM MOROCCO PROPRIETARY WHITE WINE



NOTES

When I was a kid our family once went on a winter trip to north Africa and what was then the epitome of an exotic place for a 12-year old German boy, chilled to the bones from months of damp, gray winter. We finally arrived – after flight delays in Munich due to a snowstorm, and more delays in Tunisia (evidently due to a sandstorm) – around midnight. The first thing that hit the young German boy as he exited the old DC-9 (or DC-whatever – it was old) was the warm breeze heavy with the intoxicating scents of the abundant blood orange blossoms and night jasmine planted there. This wine is as close to that experience as it gets (and the experience is probably at least 29.7% responsible for the choice of my current profession and passion for things that smell great...especially at night)

The wine is a product of the first of several new vineyard blocks we planted in 2006/07, this one at John O’Donnel’s beautiful Watch Hill Vineyard – a beautiful hilltop block planted mostly to Roussanne and lesser percentages of Marsanne and Viognier. (Full disclosure: a little bit of Bien Nacido Chardonnay also snuck its way into this wine - but, hey that’s OK, this is Sanguis - everything goes). [260 six-pack cases produced from 3.5 acres]

Please note that this wine – as all Sanguis wines – was bottled without fining, filtration, heat or cold stabilization in order to preserve its full character. While in its youth, this particular wine will turn hazy when chilled below 53F (or so) and will turn clear again when coming up to temperature in the glass. Postcard from Morocco tends to show best at or just slightly below cellar temperature and this turning hazy business is like nature’s way of telling us that the wine is too cold – uncanny!

WINE STATISTICS	
Varietals	Roussanne 52%, Viognier 31%, Marsanne, 9%, Chardonnay 8%
Vineyards	Watch Hill, Bien Nacido
Harvest Dates	September 27, October 14, November 9, 2010
Yields	0.4 – 1.1 tons / acre ~ 0.5 – 1.6 lbs/vine
Brix (at harvest)	24.3 – 26.7
Alcohol	15.7%
pH	3.15-4.04/3.76 (at harvest/final)
Barrels / Coopers	Barriques 0% new oak
Barrel Aging	17 months
Rackings	None
Filtering / Fining	None
Bottled	February 2012
Production	130 cases
Release Date	April 2012
Suggested Retail Price	\$50

- Matthias Pippig | Winegrower

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