

Robert Foley

VINEYARDS



2011 SEMILLON

Floral aromatic notes of honeysuckle, jasmine and anise. Crisp acidity but rich and honeyed on the palate with a long clean finish. The 2011 vintage presented us an opportunity to produce a third very small batch of varietal Semillon – one of our personal favorites for its delicacy and fruitiness.

We pick 'em early... to keep the fruit crisp and clean and to keep the alcohol down. The result is our version of Semillon without oak or the broad waxy character of over-ripe fruit. For shellfish lovers like Bob, it's the ticket. Limited production.

SPECIFICATIONS

Wine: 2011 Semillon
Appellation: Napa Valley [Yountville]
Vineyard: Block cooled by proximity to San Pablo Bay, which preserves natural acidity and fruit character. Vines planted in 1930s.
Variety: 100% Semillon
Harvest: Hand-picked October 2011
Vinification: Ten-day fermentation, Stainless Steel tanks
Alcohol: 12.5%
Bottled: March 2012
Production: 200 cases
Winemaker: Bob Foley
Retail price: \$25