



SHADYBROOK — ESTATE —

2013 SHADYBROOK ESTATE PLATINÉ BLANC

Seven barrels (165 cases) produced

Alcohol by volume 14.2%

“Vintage 2013 was, like its predecessor, a dream vintage in the Napa Valley. And our 2013 *Platiné Blanc* harkens back to our inaugural 2012 *Platiné Blanc* as a wine of great intensity balanced by the elegance so traditional of the whites of Bordeaux. The lush mouthfeel imparted by Semillon along with the structure and balancing acidity from Sauvignon Blanc combine to deliver a wine of great breed and character. A rich green/gold color with aromatics of white stone fruit, honeysuckle, iris, dried apricots, and melon. Characteristic elements of minerality and austerity counter-balance a rich mouthfeel complimented by mid-palate flavors of white peach, creamy mango, key lime and tarragon to create a profile of unending complexity. The finish is firm and bright with crisp pear, poached stone fruits, and tarragon. All wrapped up in a light oak blanket makes for a classic rendition of its white Bordeaux heritage and a wine to live on for years to come”

Rudy Zuidema, Winemaker

At Shadybrook Estate we are committed to a Bordeaux varietal model whether the wines are varietally labeled as with our Cabernet Sauvignon and Malbec or bear a proprietary name such as our current release of 2013 *Platiné Blanc* patterned after the great dry white wines of Graves in the south of Bordeaux. Here Semillon reigns supreme with the more familiar Sauvignon Blanc taking on a supporting role. When reflecting on the varietal character of Semillon one has to look for its luscious mouthfeel and flavors of white pitted fruits such as peach and nectarine. Sauvignon Blanc adds acidity and firm structure to the blend with flavors of spice, pear and a touch of citrus. The Bordelais discovered centuries ago that when these two native grapes are paired in just the right way the flavors and bouquet of the two far exceed what either can demonstrate on their own.

The wines were fermented in steel and transferred to a blend of neutral and once used French oak and kept separately to preserve the delicate flavors and aroma of each with blending done just a month before bottling. By safeguarding the integrity of each grape we can ensure the quality of the blend. Our 2013 *Platiné Blanc* is 72% Semillon and 28% Sauvignon Blanc and a tribute to its Bordeaux heritage with a touch of Napa Valley in honor of its new found roots.