



SHADYBROOK — ESTATE —

2015 SHADYBROOK PLATINÉ BLANC

Thirteen barrels (327 cases) produced

Alcohol by volume 15.6%

“Beautifully pale straw in color, the aromas of lychee, meringue, and key lime entice your senses, with secondary aromas of pear, mandarin, honey and malt that leave you eager to take a sip. Bright and viscous on the front palate, notes of Meyer lemon and apricot glide across the tongue leaving you with a long, clean finish.”

Rudy Zuidema, Winemaker

At Shadybrook Estate we are committed to Bordeaux varieties leading with our Cabernet Sauvignon and Malbec. The 2014 Platiné Blanc is patterned after the great dry white wines of Graves in the south of Bordeaux where Semillon reigns supreme with the more familiar Sauvignon Blanc taking on a supporting role. When these two native grapes are paired in just the right way they exceed what either can demonstrate on their own. The Semillon offers a silky and creamy texture with rich flavors of stone fruits and spice. The Sauvignon Blanc adds crisp acidity, structure and fresh citrus notes. The final product is a wine with many layers of complexity that is easy to drink on its own and can be paired with bold foods.

The two grape lots were harvested and fermented separately. They both began fermenting in stainless steel tanks and transferred to neutral French oak barrels to finish where they were kept separately to preserve the delicate flavors and aroma of each. The wine was aged on lees for 14 months with frequent stirring to enhance flavor and texture. The final blend was made just weeks before bottling. Our 2015 Platiné Blanc is 65% Semillon and 35% Sauvignon Blanc and a tribute to its Bordeaux heritage with a contemporary Napa Valley feel.