

# SPOT ON CELLARS

## 2006 PINOT BLANC ORSI VINEYARD

SPOT ON CELLARS  
936-B 7<sup>TH</sup> STREET  
NOVATO, CA 94945  
SPOT-ONCELLARS.COM

### WINE NICKNAME

“BLANC SPOT”

### TERROIR

COUNTY: MENDOCINO

APPELLATION: MENDOCINO

VINEYARD: ORSI VINEYARD

**SITE SPECIFICS:** THE VINEYARD IS LOCATED JUST NORTHEAST OF HOPLAND AT AN ELEVATION OF 503 FEET. THE PINOT BLANC IS PLANTED ON RELATIVELY FLAT TERRAIN IN SANDY RIVERBED SOIL WITH COBBLES. THE VINES, PLANTED ON AXR-1 ROOTSTOCK, ARE MORE THAN 30 YEARS OLD AND ARE ORGANICALLY FARMED. BECAUSE OF THEIR AGE THE VINES YIELD SMALL AMOUNTS OF VERY CONCENTRATED FRUIT.



### COLOR AND AROMA

THE COLOR IS A PALE YELLOW. THE AROMATICS INCLUDE TROPICAL FRUIT, MELON AND FLOWERS.

### FLAVOR PROFILE

GUAVA AND APRICOT, WITH BRIGHT ACIDITY AND A DISTINCT STEEL/MINERAL CHARACTER.

### TECHNIQUE

WE USED TRADITIONAL ALSACE TECHNIQUES TO CREATE THE WINE, WHOLE CLUSTER PRESSING AND SENDING IT DIRECT TO STAINLESS TANK WITH THE HEAVY SOLIDS. THE NATURAL FERMENTATION WAS SLOW AND STEADY, LASTING THREE WEEKS WITH A MAXIMUM TEMPERATURE OF 77°F. WE THEN ALLOWED IT TO GO THROUGH NATURAL MALOLACTIC FERMENTATION AND REMAIN SUR-LEES IN STAINLESS STEEL FOR SEVEN MONTHS. . AS ALWAYS, WE ADDED NOTHING TO THE WINE EXCEPT A SMALL AMOUNT OF SO<sub>3</sub> BEFORE BOTTLING IT ON APRIL 7<sup>TH</sup>, 2008, UNFILTERED AND UNFINED.

### GEEK INFO

**pH:** 3.19 / **TA:** 7.3 g/L / **BRIX:** 23.9 / **RESIDUAL SUGAR:** 0.00% / **ALCOHOL** 13.5%

**823 CASES PRODUCED**

