

Sandler 2012 Karamy White Wine

Harvest Date: 10-20-12

Acid: 6.1 g/L

pH: 3.66

Fermentation: 9 months in neutral French oak

Aging: 15 months in neutral French oak

Bottling date: 1-10-13

Alcohol: 14.2%

Cases Produced: 47

The 2012 Karamy White Wine is a 50/50 blend of Marsanne and Roussanne. It's entirely from Saralee's Vineyard in the Russian River Valley. The Marsanne and Roussanne were picked and fermented separately in neutral, French oak barrels. It took a while for the Roussanne to complete its fermentation, 10 months, actually. The Marsanne went dry in only about a month's time. With a nose of honey, nutmeg and bee's wax, the 2012 Karamy has a soft, mouthfilling texture that combines the flavors of pear, anise and key lime. It's drinking well already and should continue to do so through 2015.

