

# FRENCHTOWN FARMS – PEARL THIEF

California



**APPELLATION:** North Yuba AVA

**BLEND:** Sauvignon Blanc (70%), Roussanne (20%), Semillon (10%)

**WINEMAKER:** Aaron and Cara Mockrish

**VINEYARD:** \_\_\_\_\_

North Yuba is a small AVA in the foothills of the Sierra Nevada Mountains, at around 500-600 meters above sea level. It has warm sunny days, at night cool winds from the mountains lower temperatures giving a large diurnal range. Vines are planted on small hills with northeast to southwest slopes. Soils are a mix of metamorphic, volcanic rocks. The vineyard is dry farmed, and consists of 50-year-old un-grafted Sauvignon Blanc, with some vines higher up the slope grafted over to Semillon and Roussanne.

**VITICULTURE:** \_\_\_\_\_

Practicing organic, they work the vineyards by hand. The only chemical used is an elemental form of sulphur for mildew prevention. They have a flock of sheep who keep the cover crops down before budbreak and fertilize the slopes.

**WINEMAKING:** \_\_\_\_\_

The varieties are picked and fermented separately as they ripen 10-12 days apart. The Sauvignon Blanc is picked in several passes (the rows go round a hill, with different sun exposures, so ripen at different times) over 10 days; followed by the Semillon and finally the Roussanne. Grapes are foot trodden in open top bins; pressed off the skins and ferment with natural yeasts. Once all the fermentations are finished, the wines are blended in tank, and then spend the winter in neutral 225 litre French oak. The wines aren't fined or filtered and there are no additions apart from 15-25ppm SO2 at bottling.

**WEBSITE:** [www.frenchtownfarms.com](http://www.frenchtownfarms.com)

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Pale gold with a rich aromatic nose of apricot, hay and lemon peel. On the palate it combines fresh nectarine acidity with a mealy texture.