



#SocialSecret White 2012 **(Rkatsiteli 77%, Chardonnay 23%)**

Date Harvested: Sept 10 – Sept 21

Alcohol: 12.5%

pH: 3.51

Residual Sugar: <2g/l - <0.2%

Total SO2: 101 ppm

Brix at Harvest: Average 21.5

T.A.: 6.22 g/l – 0.622%

V.A.: 0.31 g/l - 0.031%

Free SO2: 27ppm

Fermentation:

- Barrel Fermented – 100%
- Select commercial yeast

Cooperage:

- New Jupilles Oak – 33%
- 2nd Year Jupilles Oak -33%
- 3rd Year Jupilles Oak – 33%

Malo-Lactic Fermentation: 100%

Production: 376 Cases of 12 bottles

Price: \$35.00 / btl - \$420.00 / cs

Vineyard Information:

The Rkatsiteli for this wine comes from a vineyard in Orange and the Chardonnay from a vineyard on Carter Mountain, both in the Monticello AVA.

The Chardonnay that comes from Carter Mountain is a higher elevation site that gets cooler nights, which preserves acidity, and is planted to clones that are about holding acidity while maintaining slightly lower and balanced sugars for better alcohol balance.

The Rkatsiteli comes from a site that is at the base of the many surrounding hillsides of the area. It is fairly hard red clay soils and is really showing well with this interesting variety originating from the Republic of Georgia. The fruit tends to be very Sauvignon

Blanc-like from this site but with somewhat lower alcohol levels only being in the 10-11% range, with vibrant acidity and a great balance of herbal and citrus-like elements.

Harvest Conditions:

The 2012 is said to be one of winemaker Jordan Harris' favorite vintages to date. While some vineyards around the state did suffer from a little too much rain at harvest, many of the sites that Tarara works with really got away lucky. Nevaeh in particular with the small rain shadow of the Catoctins and the weather patterns that follow the Potomac really meant that Nevaeh didn't receive any rain through the 2012 harvest season. It only benefited from the slightly lower resulting temperatures of nearby rains and the lack of humidity.

In the end the 2012 season was about having some of the best balanced wines we have seen to date. The season started very early with an almost alarmingly warm and early spring causing bud-break in late March. It stayed warm so there were no significant frost issues that we were worried about. After that the summer never really heated up too much with the exception of the last two weeks of July and the first week of August. All together that put the harvest back on normal schedule which was superb since a worry we had was that we would need to harvest in the heat of the summer. The prolonged and generally mild season resulted in vibrant acidity, massive flavor concentration, moderate alcohol and beautifully ripe tannins. An overall very well balanced year unlike any we have seen in a long time.

Winemaking:

This wine is super fun. Having a blank slate to work with particularly with the Rkatsiteli gave us a real ability to experiment and have fun blending. While we made some Rkats in stainless steel and some as an Orange wine we found this portion that we made in a very classic Burgundian style of winemaking complemented the Chardonnay from Carter Mountain very well.

The #SocialSecret White was fermented on select commercial yeast in barrel with a max temperature around 68 degrees F. The wine was left on its fine lees with bi-weekly batonage. The wine spent 10 months in barrel before being blended and filtered.

Tasting Note:

A very aromatic wine with lots going on. It shows the classic Macintosh apple, Bosc pear and honeycomb characters of classic Chardonnay but intertwined with some herbal elements, citrus and almost floral tones from the Rkats. On the palate, the barrel aging helps bring this all together adding a little depth and weight to pull the wine together. Beautiful today so we recommend drinking up in its youth, though with the structure we think it will probably age but we just have no benchmark as to where it might go.

Food Pairing:

With the vibrant acidity, medium body and complex aromas this wine is awesome with some crispy skin Rockfish with a tarragon lemon butter sauce over aromatic rice.