

# Bodkin

We Few, We Happy Few

## The King's Ransom 2014 Late Harvest White Wine North Coast

Winemaker Chris Christensen's Notes:

Do you like sweet wine? Are you confident enough in your palate to appreciate a golden elixir? If so, this is a great wine for you.

This wine is a blend of Sauvignon Blanc, Muscat Canelli and Chardonnay, all harvested well past the point of traditional ripeness. The grapes —more accurately, moldy raisins— were harvested on average at 35 Brix. After an aggressive pressing to extract what little juice they had to offer, the wine was left to ferment at its own pace without intervention from meddling winemakers. After about five weeks, the yeast called it quits and the fermentation ended. The wine was then transferred to French oak barrels from the Alain Foquet cooperage that are widely used in the Sauternes AOC. The wine remained in-barrel until filtration and bottling.

Melon, apricot, candied hazelnuts, orange blossom, honey and pear compote all show themselves in both the nose and palate of the wine. In the mouth, the viscosity of the wine is a liquid-gold baby maker.

### Grape Sources

Sandy Bend Vineyards, Lake

County: Muscat Canelli

Rogers Vineyards, Dry Creek

Valley: Sauvignon Blanc

Sinclair Ranch, Dry Creek:

Chardonnay

### Varieties

51% Sauvignon Blanc

34% Muscat Canelli

15% Chardonnay

### Alcohol

16.5%

### RS

10%

