



Coquerel Family Wine Estates

2009 Terroir Coquerel

Origin: Calistoga, Napa Valley

Proprietors: Clay and Brenda Cockerell

Vintage: 2009

Varietal: 100% Sauvignon Blanc

Winemaker: Christine Barbe

Alcohol: 13%

Production: 175

TASTING NOTES

The 2009 Terroir Coquerel is a beautiful wine in the nose some mineral note, lime stone, lychee, passion fruit. In mouth the wine has a nice acidity, with soft mid palate and long finish on exotic fruit. The wine will pair beautifully with seafood, white meat, cheeses. It is ready now and it can also age in bottle and will develop a greater level of nuance and grace.

WINEMAKING NOTES

Hand harvested September 1st early morning, the juice was fermented in French oak barrels, of which 50% were new. The wine was aged “sur lie” for six months, with frequent stirring to develop roundness, body and texture.

VINTAGE NOTES

The weather for the 2009 vintage was quite dry, but it also rained until May, which minimized any frost damage. Overall, the growing season was cool. Véraison occurred at the end of July. During the later part of the growing season, the temperature was moderate which provided a slow sugar accumulation in the fruit. One heat spike at the end of August finalized the sugar content.

ABOUT COQUEREL FAMILY WINE ESTATES

The Cockerells first ventured into winemaking by purchasing fruit in 2004 and 2005, making only very small amounts of wine to share with friends and family. The wines were such a hit that they decided to buy four acres of vines planted to Sauvignon Blanc. The first property they purchased, as luck would have it, was planted on St. George rootstock with old Sauvignon Blanc vines that dated back before World War II. The old vines thrive in this dry-farmed land, which has deep soil that provides the perfect terroir for growing superior Sauvignon Blanc.