



## Coquerel Family Wine Estates

### 2009 La Douce Revanche

**Origin:** Calistoga, Napa Valley

**Proprietors:** Clay and Brenda Cockerell

**Vintage:** 2009

**Varietal:** 100% Sauvignon Blanc

**Winemaker:** Christine Barbe

**Alcohol:** 13%

**Residual Sugar:** 40g/l

**Production:** 99 cases

### TASTING NOTES

The 2009 La Douce Revanche is a lovely wine with a nose of white peach, dry apricot, a hint of banana, rose. The wine has a crispy mouth, with a round mid palate, and a long finish of fruit cocktail. La Douce Revanche is an elegant wine to be enjoyed on its own or as a delicious accompaniment to foie gras, cheeses or dessert.

### WINEMAKING NOTES

Hand harvested October 3<sup>rd</sup>; the juice underwent winemaking procedures, similar to that of a dry white wine. It was then fermented in French oak barrels. When the residual sugar reached 40g/l, the wine was cooled to stop fermentation and then aged “sur lie” for seven months with weekly stirrings.

### 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 increased the sugar content, then September was cool limiting the fruit burn. The fruit was harvested October 3<sup>rd</sup>, 2009.

### 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.