



2009
'BILLET DOUX'
LATE HARVEST SÉMILLON-SAUVIGNON BLANC

Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc, and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one's sweetheart, we present this wine as a precious 'Billet Doux' or 'Love Note.'



Proprietary name	'Billet Doux'
Name meaning	Love Note
Varietal composition	Sémillon (75%) Sauvignon Blanc (24%) Muscadelle (1%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	20 to 60-year-old-vines Loamy and gravelly soils from an ancient riverbed One cluster per shoot 'de rigueur'
Harvest date	November 2009
Ripeness	Overripened fruit with noble rot (Botrytis)
Picking	Night pick; manual; small lugs; refrigerated truck
Fermentation	In barrel through native yeast
Upbringing	18 months in French oak barrels from selected artisan coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Arc of aging	50 years
Serving	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"The 2009 'Billet Doux' is the emphatic thumbprint on this incredible body of work. I can't think of any other domestic dessert wine in my memory that has displayed this level of intensity, purity, and extraction. It shows tons of rich, fresh apricot and peach, a dollop of espresso bean with a riveting, precise acid profile, and a silky, viscous texture."

100 points

Doug Wilder

Purely Domestic Wine Report, Oct. 2011

"The 2009 'Billet Doux' is a gorgeous wine. Sweet tangerines, mint, flowers, and light honey are some of the notes that emerge from the glass. This is a beautifully textured, refined sweet wine loaded with class."

96 points

Antonio Galloni

Robert Parker Wine Advocate, Feb. 2012

