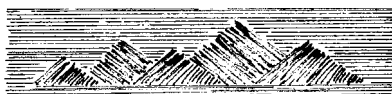


Spann Vineyards



Betsy's Backacher Semillon–Chardonnay, California 2015 “Bottle Blond”

Blend: 50% semillon and 50% chardonnay

Source: The semillon came from Napa Valley while the chardonnay was sourced from Lake County.

Alcohol: 13.7%

Fermentation: The Semillon was fermented in 59 gallon oak barrels and was put through full malolactic fermentation. The chardonnay was fermented in stainless steel tanks with no malolactic fermentation (to retain crisp acidity).

Barrel Aging: Chardonnay was aged for six months in seasoned 59 gallon French oak barrels. The Semillon was aged separately in stainless steel tanks and the two lots were blended, heat and cold-stabilized and lightly filtered just prior to bottling.

Residual Sugar: .01% (not perceptible)

Production: 370 cases

Winemaker: Betsy Spann

Winemakers Notes:

Semillon is known for its rich, creamy or “waxy” mouth-feel and long aging capability. We blend in chardonnay to add crisp acidity and to tone down the heaviness of the Semillon.

This crisp, refreshing wine has a lemony aroma and taste with a hint of anise. It matches well with all white-fleshed seafood and is especially good with any dish with an olive oil or butter based sauce. The wine’s crisp acidity cuts through the richness of oil or butter to give perfect balance in your mouth.

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