



Fritz Cellars Portfolio of Wines

2010 Bianca Mia

Winemaker's Notes:

Made from fruit in both the Russian River and Dry Creek Valley, this appealing blend of 60% Chardonnay and 40% Sauvignon Blanc is the shade of sun bleached. Initial aromas of ripe white peaches and nectarines, honeysuckle, and key lime shift subtly into notes of citrus blossoms. Rich and silky in texture, it has refreshingly bright acidity. Your palate will be awash in intense flavors of orange, tangerine, and sweet pea flowers. The Bianca Mia is the quintessential picnic wine.

- Winemaker Brad Longton



Technical Data:

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| Appellation: | Dry Creek Valley & Russian River Valley |
| Varietal: | Chardonnay & Sauvignon Blanc |
| Harvest Date: | September 2008 |
| Barrel Aging: | 10 Months |
| Alcohol: | 13.9% |
| Production: | 200 Cases |

Production Notes:

The fruit for the Bianca Mia was whole cluster pressed. The Sauvignon Blanc is tank fermented to help enhance aromatics and the Chardonnay is 50% tank fermented at cool temperatures and 50% native barrel fermented in neutral barrels to soften the mouth feel.