



## 2006 “Hildegard” Estate Bottled White Table Wine

This wine is a blend of 55% Pinot Beurot (A burgundian clone of Pinot Gris) and 40% Pinot Blanc grown at Bien Nacido in plantings developed for Au Bon Climat. It also contains 5% Aligote. “Hildegard” is a recreation of the original planting of the Corton Charlemagne vineyard in 800 A.D.

As always, the grapes were hand-picked, whole cluster pressed, and barrel fermented in predominantly new François Freres barrels after light settling. Each lot finished malo-lactic fermentation and was matured sur lie and in the same barrels for 12 months. The wine was then racked, blended, lightly fined, and bottled without filtration after 6 more months of barrel elevage.

With Hildegard we get texture and length from the Pinot Gris, richness and mid-palate from the Pinot Blanc, and finishing acidity & minerality from the homeopathic inclusion of Aligote’. The ‘06 Hildegard possesses aromas of violet, marzipan, coconut, lavender, truffle, and licorice. Its flavor profile follows suit exactly with excellent integration. As the vineyards have matured, Hildegard has become more nuanced and distinctive.