



2022 YOUNT MILL VINEYARD SÉMILLON

Outside of Australia's Hunter Valley, an odd corner of Washington state, and a few obscure spots in South Africa, Sémillon is rarely found bottled on its own. As with dried shrimp, or Cool Whip, is there a good reason it is usually [but not always] combined with something else to elicit its greatest perceived virtues? Thin skins render it susceptible to botrytis, bunch rot and other maladies. In some areas, sugar accumulation craps out well before reaching 12% potential alcohol. Nonetheless, the variety can be low in acidity, and the resulting wine plodding and lazy on the palate. For these and other reasons, Sémillon is usually combined with Sauvignon Blanc to create a harmonious whole. Magic can and does happen, however.

The Sémillon at Yount Mill, planted in 1962, and farmed organically without irrigation, could only survive in the heart of Cabernet country if it produced something distinctive. While not potently aromatic like so much Birichiniana, the wine exhibits a fascinating zesty, savory texture quite unlike most of our other white wines. And while I am not one to casually throw around extremely specific descriptors, are the Sémillon gods Gin & Tonic drinkers? I smell a particularly lime and juniper inflected va-va-voom in there somewhere. Yount Mill Sémillon does not appear to reveal a great deal of vintage variation, though we have but three data points to compare. We have slightly modified the élevage each year, moving from half stainless and half neutral barrels to roughly 80% stainless with this new vintage. At barely 11.5% alcohol, we assumed a significant percentage of neutral barrels would be required to provide sufficient body to the wine, even with completed malolactic. We were mistaken. Yount Mill produces an uncommonly condensed wine even at these very modest levels of ripeness

Harvest: August 22, 2022
Appellation: Yountville Napa Valley
Farming: Organic, Dry Farmed

