



LAUGHING STOCK VINEYARDS Blind Trust White 2009

A blind trust is a financial trust in which the executors have full discretion over the assets, and the trust beneficiaries have no knowledge of the holdings of the trust. In this case, our Blind Trust is a wine in which the winemaker has full discretion over the blend so you'll just have to trust us.

But if you are really curious about the blend, just **blind taste the Blind Trust** and try to guess the varietals before disclosing the assets which are kept under wrap and seal of the capsule.

Winemaking Notes: Much of our winemaking approach relies on blending which brings together the unique characteristics of each varietal and creates layers of flavours and complexity. As well, we employ a range of aging strategies including some barrel fermentation in both barrels and puncheons (double the size of a regular barrel) to combine with the stainless steel portions.

Caution: Spoiler ahead! This year's combination of varietals bring together luscious tropical fruit flavours of Pinot Gris, grapefruit acidity from Sauvignon Blanc, the ripe apricot and mango from Pinot Blanc and the unique floral aroma of Viognier.

Vintage Notes: The 2009 vintage was the shortest growing season we've ever worked within. Budbreak was delayed by an exceptionally cool spring and an early frost on October 12th compressing the season by a full 4 weeks. Fortunately, solid summer heat and a remarkably warm September actually created a ripening cycle that was faster than we've ever experienced creating a challenge for many winemakers to balance the high Brix with the falling acids. Fortunately we managed to pick at optimal measures by renting extra tanks and thus got our fruit off the vine before the killing frost.

Harvest Date: September 23, 2009

Blend: 59% Pinot Gris, 15% Sauvignon Blanc, 13% Viognier, 13% Pinot Blanc,

Aging: Combination of stainless and second use barrels.

Cases Produced: 420 cases

Alcohol: 13.8 %

CPSC: +123604

Price: \$25.00

Release Date: May 2010

* SILVER Medal Winner, Northwest Wine Summit, 2010

* SILVER Medal Winner, LA County Fair, 2010

*** 90 Points –John Schreiner -The wine begins with intriguing herbal and floral aromas. The flavours are complex – pears, apples, citrus, banana – and the finish is dry, with a bit of the Viognier firmness giving the wine a good spine.

