Union Sacré | Gewürztraminer "Belle de Nuit"





Varietal: 100% Gewürztraminer

Region: Central Coast, CA

Winemaker: Xavier Arnaudin

Vines Age: 18 years

Production: 1,300 cases

Farming: Certified Sustainable

Soil: Lockwood, Xerorthents,

Loamy

The Story: Xavier Arnaudin is a name you will know, and I have to thank Andrew Jones from Field Recordings for introducing me. I told Andrew I wanted to find someone special in California. Someone who was making amazing wines that no one knew about and that I would love, and also a person that would be great to work with. He knew exactly the person I was looking for. As a young man Xavier trained to be a boxer in France and then began to train to work the vineyards and harvest in 1997 with Alain Voge. During this time, he also worked as a sommelier and earned his WSET Diploma. Once he had several harvests and his diploma under his belt, he completed his enology studies and moved to the US. Xavier brings an old-world approach to his vineyard management, cellar, and winemaking. He also brings a willingness to be different and the confidence to let his fruit and his wines speak for themselves. He is making very small amounts of very striking wines. Xavier was making wines, mostly, from Rhone/Burgundy grapes, both here and in France. Tiny Production!!

Vineyard: The single vineyard site of Los Ositos in Monterey Country, CA. It sits at 438 ft. asl and has an eastern exposure.

Vinification: 100% destemmed like a red wine and macerated for 16 hours to extract pigment and flavor creating a light pink color. It was fermented in tank for 4 weeks under temperature control and then racked from the heavy lees.

Ageing: 6 months stainless steel tank on the fine lees.

Everything else you want to know about this

wine: This is a unique wine of unique origin. Xavier wanted to capture the Alsatian style that he grew up drinking but found this difficult to achieve in Ca. because the grapes can ripen too quickly resulting in wines with no acid or super-high ABV. However, picking Gewurz too early can result in wine that lacks texture and character. He found that he could use skin tannin to add texture and that the skin contact also imparted a beautiful color to the wine.

