



Sine Qua Non

Sine Qua Non Distenta I White 2019 is a masterful creation from California, embodying the intricacy and finesse of winemaking.

SINE QUA NON



Distenta I White 2019

California, USA

Sine Qua Non, renowned for its exceptional and often idiosyncratic wines, has consistently pushed the boundaries of Californian winemaking. Their philosophy centers on meticulous attention to detail and a relentless pursuit of perfection.

Blend and Origin: The 2019 Distenta I White is a complex and layered blend, consisting of 41% Roussanne, 26% Chardonnay, 14% Petit Manseng, 12% Viognier, and 7% Gelber Muskateller. The wine principally derives from estate vineyards, with major contributions from Eleven Confessions, Cumulus, and The Third Twin, and a small portion of Chardonnay from Bien Nacido Vineyard.

Vinification Techniques: The wine's vinification process is characterized by precision and innovation. It underwent fermentation in barrels and matured on its lees for about 23 months in a mix of 64% new French oak barrels, puncheons, and demi-muids. This extended aging in carefully selected oak enhances its complexity and integrates the wine's new oak character.

Tasting Profile:

- **Aroma:** An aromatic symphony featuring caramelized oranges, toasted bread, honeyed citrus, almond paste, peach, kiwi, candle smoke, petrol, and green herbs.
- **Palate:** On the palate, the wine is full-bodied, with a concentrated, savory, and multi-layered profile. It's marked by a broad, satiny texture and alluring spicy accents, culminating in a long, expansive finish.

Aging Potential: The Sine Qua Non Distenta I White 2019 has an excellent track record for aging, while also being accessible and delightful in its youth.

(VV)

Alcohol :14,00 %

Composition: 41% Roussanne, 26% Chardonnay, 14% Petit manseng, 12% Viognier



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Distenta I White 2019



Jeb Dunnuck (JD) : 100 Points (2019)

Starting with the white, the 2019 Distenta I White is pure perfection, and there's not a finer white coming out of California today...it spent 23 months in 64% new French oak. It offers a heavenly bouquet of caramelized oranges, toasted bread, honeyed citrus, and almond paste. This carries to a full-bodied, deep, concentrated white with incredible intensity and depth, yet it's never heavy or overbearing and is flawlessly balanced. These have a great track record of aging brilliantly, but you can't go wrong drinking them in their youth, either. I know Krankl's reds get all the attention, but he continues to produce brilliant, brilliant dry whites.



Robert Parker (RP) : 99 Points (2019)

The 2019 White Wine Distenta 1 is a stunning—and unique—blend... Fruit comes mostly from estate vineyards, with 46% from Eleven Confessions, 32% from Cumulus and 7% from The Third Twin. Just 15% Chardonnay from the Bien Nacido Vineyard in Santa Maria Valley is included—2019 is the last vintage that any non-estate fruit will be included in the blend. It was fermented in barrel and matured on its lees for about 23 months in 64% new French oak barrels, puncheons and demi-muids and was racked just once prior to bottling. Manfred Krankl especially likes the 150+-year-old wood that the Austrian cooper Stockinger uses to craft its staves. The 2019 white offers high intensity aromatics, with layers of peach, kiwi, candle smoke, petrol and green herbs. The full-bodied palate is concentrated, savory and layered, with loads of alluring, spicy accents. What really sets this wine apart is its broad, satiny texture as it glides through the mouth into a tremendously long finish. Krankl notes that the lees-stirring regimen for this wine helps to build texture, and the buildup of lees on the inside of the barrels better integrates its new oak character. "Petite Manseng berries are very small and the skins are very thick," he adds, "so that also contributes to the texture."

