

Birichino

From vines planted in 1962 in the heart of Napa Valley's Yountville AVA, this wine defies convention, offering elegance, freshness, and a fascinating depth despite its modest alcohol level of 11.5%.

## Yount Mill Vineyard Old Vines Semillon 2021

California, USA

### Region and Vineyards

The Yount Mill Vineyard, situated in Napa Valley's Yountville AVA, is an exceptional site for producing distinctive Sé millon. Planted in 1962, the vineyard is dry-farmed and managed organically, thriving without irrigation. This ensures the vines develop deep root systems, extracting nutrients and minerality from the soil, resulting in grapes with remarkable **concentration and character**.

Located in a region renowned for Cabernet Sauvignon, these Sé millon vines have endured thanks to their ability to produce something truly unique. The warm days and cool nights of the Napa Valley climate contribute to the balance of ripeness and acidity, while the vineyard's old vines lend the wine a remarkable textural complexity.

## Winemaking

This vintage was harvested in **August**, ensuring the grapes retained their natural acidity and aromatic freshness. The winemaking approach was fine-tuned, emphasizing restraint and purity. The wine was aged primarily in stainless steel (80%) , with a small proportion in **neutral barrels (20%)** to enhance body and texture without introducing oak flavors.

Though the Sé millon underwent complete malolactic fermentation, the finished wine retained its bright, zesty edge, showcasing its signature lime and herbal character. At 11.5% alcohol, the wine is notably light yet remarkably concentrated, thanks to the unique qualities of the **Yount Mill vines**.

## **BIRICHINO**



Alcohol: 11,50 %

Composition: 100% Sémillon





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## **Tasting Notes**

- Color: Pale straw yellow with brilliant clarity.
- **Aroma**: Subtle yet intriguing, with notes of **lime zest**, **juniper**, and a hint of **savory herbs** reminiscent of a gin and tonic.
- Palate: Bright and vibrant, with flavors of citrus, green apple, and a savory
  undertone. The wine's texture is sleek and condensed, delivering both
  freshness and complexity. A long, clean finish highlights its unique botanical
  edge.

#### Did You Know?

Sé millon is rarely bottled as a single varietal outside of Australia's Hunter Valley, South Africa, and a few select sites in Washington State. The **Yount Mill Sé millon**, however, stands out due to its vibrant freshness, savory texture, and ability to produce compelling wines even at modest ripeness levels.

#### Wine Pairing Ideas

- **Seared scallops with lemon butter**: The wine's zesty citrus notes complement the richness of scallops while its herbal undertone adds depth.
- **Roasted chicken with tarragon**: The savory, botanical character of the wine pairs beautifully with herbaceous dishes.
- **Vegetable risotto with parsley and asparagus**: The wine's freshness enhances the green, herbal flavors of the dish.
- **Goat cheese tart with caramelized onions**: Its acidity and complexity balance the richness of the cheese and sweetness of the onions.



