

An Approach To Relaxation

[An Approach To Relaxation](#) is a joint project between husband and wife team Richard (Master Sommelier) and Carla Rza Betts (formerly of The Spotted Pig, The Breslin and The John Dory Oyster Bar in NYC.)

[Nichon](#) (2017) is a blend of 90% Semillon (60-65 year old vines) and 10% Sauvignon Blanc (25 years old). The dry-grown, own-rooted Semillon as well as the Sauvignon Blanc come from sandy vineyards in the cool, Eastern area of the Barossa Valley known as the Vine Vale in South Australia.



The 2017 vintage was cold and wet to begin, resulting in a later than typical harvest. Cooler than average Spring lead into an early Summer with slow, healthy growth and higher yields than the previous few years. Temperatures dropped a bit heading into fall, with a later than usual pick date of March 7.

We basket pressed over a slow 12 hour cycle in order to allow the juice to take in some aromatic and structural integrity from the skins, then barrel fermented for a longer period than ever before (approximately 20 days) in second- and third-use French oak. The wine remained in oak for a year before being bottled unfinned and unfiltered.

Thanks to this longer fermentation, the resulting wine is incredibly layered with delicate floral aromas and all of Semillon's pretty lemon curd and honeyed aromas, along with a bit of pink grapefruit from the Sauvignon Blanc. The wine feels *packed* with information; yes, it's delicious young, but we're keeping a bit back to see what's under the hood.