

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](#) (2015) is a blend of 80% Semillon (60-65 year old vines) and 20% 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.



After a strong beginning with healthy rains, the 2015 growing period was fairly consistent with warm (not hot) days and cooler nights, allowing for even ripening. We picked the Semillon February 13.

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 10 days in second- and third-use French oak. The wine remained in oak for a year before being bottled unfinned and unfiltered.

Due to a slightly cooler vintage, the wine has lovely delicate aromas and a fantastic natural acidity. As our first vintage, we used 20% Sauvignon Blanc which we lowered to 10% in subsequent vintages. That SB herbal throughline is present, along with classic lemon-lime curd from the Semillon. While seemingly lighter bodied at a younger age, this wine has taken on a wonderful savory fleshy body as the Semillon ages.