



V.2017 RESERVE SAUVIGNON BLANC SONOMA COUNTY

VINEYARDS

We have long drawn from a wide array of North Coast Pinot Noir vineyards to provide a balanced Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. Using this to our advantage, we took careful consideration in selecting each of our vineyard sites throughout the county in order to both showcase its breadth and scope as well as how these different microclimates can complement each other. Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

VINTAGE

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid August with lower than average yields, but complex fruit with expressive aromatics.

WINEMAKING

- Hand-picked
- Whole-cluster pressed
- Vineyard lots fermented separately

TASTING NOTES

Crafted from cool climate Sonoma County vineyards, our Sauvignon Blanc has notes of bright citrus zest, juicy green apple, and savory lemongrass.

APPELLATION: SONOMA COUNTY
ALCOHOL: 13.8%
BRIX: 23.1°
PH: 3.38
TOTAL ACIDITY: 6.3 G/L