



V.2018 RESERVE SAUVIGNON BLANC SONOMA COUNTY

VINEYARDS

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

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Budbreak came later in the spring with very little concern about frost, leading into steady growing temperatures with occasional rain. There were intermittent heat spikes in June and July, though not prolonged, pushing the season along. August was temperate, allowing slow ripening and complex flavors to develop. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

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: 23.3°
PH: 3.20
TOTAL ACIDITY: 6.7 G/L