



100% Sauvignon Blanc Russian River Valley Brix at Harvest 23.6° pH 3.38 Total Acidity 5.8 g/L Alcohol 13.8% March 2015 Release

2014 Russian River Valley Sauvignon Blanc

THE VINEYARDS

Despite its reputation for being a Chardonnay and Pinot Noir region, the Russian River Valley has some wonderfully diverse microclimates that also make it ideal for Sauvignon Blanc. We source our grapes from the warmer regions right along the banks of the river, as well as blocks from cooler areas further to the southwest near Green Valley, which makes for a beautiful blend of tropical and citrus notes.

VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal growing season with moderate temperatures and weather conditions throughout, allowed the vines to stay healthy and maintain concentrated flavors and exceptional quality.

Winemaking Notes

Each lot that comprises our Sauvignon Blanc comes to us hand-picked in 1/2 ton bins that are delivered, whole-cluster directly into our press. We use gentle pressure to extract the juice into chilled stainless steel tanks, where the juice settles for two days before being racked to other stainless steel tanks to undergo primary fermentation. We hand-select specific yeast that is designed to optimize tropical and floral notes.

Tasting Notes

A complex tropical bouquet of kiwi, sugar cane, coconut, and Asian pear outlined by lime zest and Meyer lemon. It has a full, juicy palate with bright acids and balanced minerality. The wine, although fruit forward, finishes clean and decisively.

FOOD & WINE PAIRING

Pair with grilled calamari steaks and summer succotash.