



BRIX AT HARVEST: 22.7°

pH: 3.29

TOTAL ACIDITY: 6.0 g/L

ALCOHOL: 13.5%

Martin Ray

VINEYARDS & WINERY

2019

SAUVIGNON BLANC

SONOMA COAST

THE WINE

Cool-climate Sauvignon Blanc is defined by vibrant minerality and racy fruit profiles. Russian River has helped define this style, and our goal is to produce a refreshing wine with high acidity as an integral part of our portfolio.

SOURCING

Demple Vineyard, Mrs. George Vineyard (Dutton Ranch)

VINEYARD NOTES

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

VARIETAL COMPOSITION

100% Sauvignon Blanc

VINTAGE NOTES

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

WINEMAKING NOTES

Hand-picked in ½ ton bins. Whole cluster pressed. Each separate lot was inoculated with a “bright-white” varietal specific yeast strain. Fermentation stopped immediately upon dryness.

TASTING NOTES

Notes of honeydew melon, Key lime zest, and pineapple guava. Citrus notes, with touches of marshmallow root and gooseberry. Juicy, clean body with hints of wet stone and honeysuckle. Bright minerality and concise finish.

RELEASE DATE

November 2020