



Wattle Creek Reserve 2015 Sauvignon Blanc

Bennett Valley, CA

Winemaker Notes

The Bennett Valley Reserve Sauvignon Blanc displays the rich, lush and tropical side of Sauvignon Blanc. This wine opens with aromas of passionfruit with hints of orange blossom with a touch of lime zest. Tropical flavors burst forth from the glass with hints of straw and honeysuckle. It coats the palate with weight and viscosity and a touch of acidity to keep things streamlined.

Vintage & Winemaking

The 2015 growing season was another early harvest, similar to the previous few vintages. While grape yields were down throughout the state, the quality and depth of flavor of the fruit was exceptional. Despite a drier than average year and inconsistent weather patterns, grapes ripened and matured at optimal levels allowing remarkable flavor development resulting in balanced wines.

Our Reserve Sauvignon Blanc was allowed to hang on a bit longer than our Sonoma County Sauvignon Blanc lots to obtain a riper more full bodied profile. It was then night harvested to maintain its aromatics. The fruit was received in the cellar, where the grapes were pressed whole cluster and the juice was pumped to tanks and immediately chilled and settled prior to fermentation. The fermentation was completed at cool temperatures (59-61F) to maintain and enhance the natural, varietal flavors and aromas and then all of the juice was sent to neutral barrels to mature. The final blend captures the lovely fresh qualities of Sauvignon Blanc while representing some of its richer more tropical notes of a Sauvignon Blanc aged in Oak barrels.

Appellation:	Sonoma County, CA
Vineyards:	100% Bennett Valley
Variety/Blend:	100% Sauvignon Blanc
Vintage:	2015
Fermentation:	100% Neutral French Oak
Alcohol:	14.5 %
Production:	168 Cases