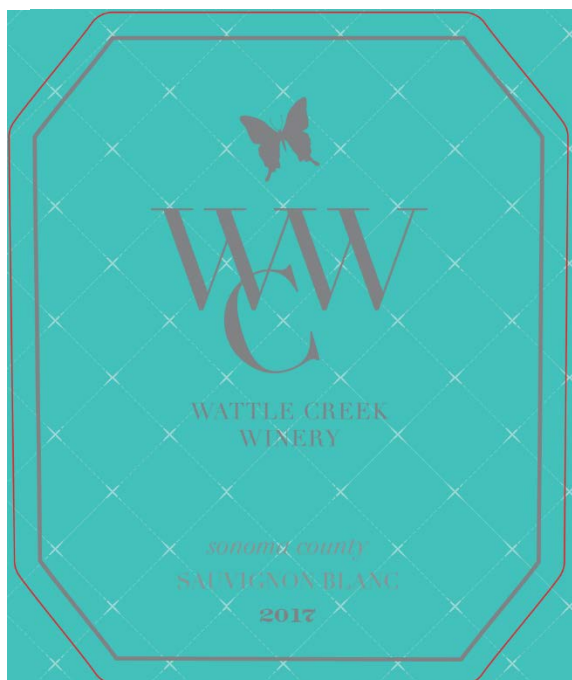




2017 Sonoma County Sauvignon Blanc



APPELLATION: Sonoma County

ALCOHOL: 14.5%

PH: 3.2

T/A: 6.08 g/L

AGING: STAINLESS-STEEL
FERMENTATION

CASES PRODUCED: 100

VINTAGE

With the bulk of wine grapes on the North Coast now harvested and, in the cellar, winemakers are reflecting on what is being viewed as the triple threat of the 2017 vintage. The wet spring gave way to the Labor Day heat spike, capped off by October's devastating wildfires. Although it was very hot, the heat wave benefitted the ripening process.

CONVERSATIONS WITH THE WINEMAKER

The wine experienced cool fermentation in stainless steel to preserve fresh aromatics and lift. It then went through neutral oak aging for a couple of months on lees to incorporate some texture and palate breadth. Grapes were picked from older vines on Sonoma Valley floor in Kenwood.

TASTING NOTES

Sourced from the finest selection of vineyards across Sonoma County, the grapes for this wine are allowed to hang a bit longer than usual to obtain a riper, more full-bodied profile. Our Sauvignon Blanc captures the fresh qualities of this varietal with notes of honeysuckle and lime zest, while also representing some of its richer more tropical notes.