



2016 Sauvignon Blanc Santa Cruz Mountains

HARVESTED: August 26th, 2016

VINEYARD: Atherton and Woodside.

SOILS: Bale loam clay

BOTTLED: April 15, 2017, 385 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.6%

WINEMAKER: Colin McNany

VINTAGE NOTES

After quite a serious multi-year drought, the winter rains almost returned to normal, bringing temporary relief to our heat stressed vineyards. January was warm, and kicked the vines into a stage of advanced bud break. A cool summer helped push the harvest back about a week, allowing for maximum hang time. This hang time was very welcomed to encourage the phenological ripeness of the berries, developing ripe flavors and lignified tannins. We were able to harvest the vineyards successional throughout September which resulted in some great wines to come.

WINEMAKING NOTES

Grape clusters were hand picked, destemmed, and gently basket-pressed into stainless steel tanks. Racked once off the gross lees, the juice was then fermented @ 58 degrees F for 20 days to maintain fresh, crisp aromatics. The wine was cold stabilized, fined with Bentonite and Gelatin, and then sterile filtered. 30ppm SO₂ at bottling.

TASTING NOTES

Crisp aromatics of passionfruit, papaya, star fruit and melon jump out of the glass. The palette is linear and fresh, with focused acidity and great minerality.

CELLARING

Not intended for age. Drink now.