



2018 Sauvignon Blanc California

HARVESTED: September 6th, 2018

VINEYARD: Santa Cruz Mountains, Dry Creek Valley

SOILS: loamy clay

BOTTLED: February 2018, 500 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.8%

WINEMAKER: Colin McNany

VINTAGE NOTES

A cool spring pushed bud break to early April with flowering in June. A moderate summer, with temperatures lower than normal, allowed fruit to mature slowly and evenly. For the first time in many years there was no heat spike in September, again, allowing for extended hang time and phenolic ripeness. Overall, fruit came in later, with yields up, sugars down, and quality exceeding expectations - any winemaker's dream!

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 at 58 degrees F for 20 days to maintain fresh, crisp aromatics. The wine was cold stabilized, fined with Bentonite, and then sterile filtered. 30 ppm SO₂ at bottling.

TASTING NOTES

Aromatics of guava and starfruit jump from the glass with mint and lime zest on the palate. The wine is crisp and easy-drinking how one would expect of any Sauvignon Blanc, yet pleasantly surprising and seemingly counterintuitive in its depth and lush texture. An easy drinker for a deep thinker!

CELLARING

Not intended for ageing. Drink now.