



2019 Sauvignon Blanc California

HARVESTED: September 4th, 2019

VINEYARD: Santa Cruz Mountains, Dry Creek Valley

SOILS: loamy clay

BOTTLED: February 2019, 500 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.4%

WINEMAKER: Charlie Miller

VINTAGE NOTES

Spring was long and cold with plenty of rain throughout the region. For those vineyards that started bloom after the rains the crop was very strong. Everything seemed to come late - from bloom to budbreak and right on through veraison. Ripening came about at a snail's pace, ultimately making for wines with great flavor at lower alcohol levels.

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 sterile filtered. 25 ppm SO₂ at bottling.

TASTING NOTES

Aromatics of fresh pear and pineapple dominate, with citrus and peach coming to light on the palate. The wine is crisp and high-acid with an exciting flinty spark. A long steely finish sends you back to your glass wanting more.

CELLARING

Not intended for ageing. Drink now.