



## 2016 RESERVE SONOMA COUNTY SAUVIGNON BLANC

### VINEYARDS

Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. Using this to our advantage, we took careful consideration in selecting each of our vineyard sites throughout the county in order to both showcase its breadth and scope as well as how these different microclimates can complement each other. Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

### VINTAGE NOTES

Much to the delight of both grape growers and winemakers, the 2016 vintage carried through from beginning to end, with ideal conditions and ideal results. Long-awaited rainfall during the winter and early spring replenished desperate reservoirs and ground water, easing the concerns generated by several years' worth of drought conditions. The summer was kind, with only a few heat spikes, which then carried over into a true Indian Summer; keeping daytime temperatures above normal, and the mornings foggy and cool throughout the peak month of September, permitting us to take our time in evaluating and calling picks at their optimal maturity. Nature patiently waited for us to bring in our final lots before returning with the rain that has traditionally been the signal for the end of the harvest season.

### WINEMAKING

Each vineyard lot is fermented separately with careful attention paid to their individual strengths and distinctions. All lots are hand-picked into ½ ton bins, and dumped, whole-cluster into our press. We use gentle press cycles to limit the extraction of bitter seed and skin tannins, then allow the juice to settle in a chilled tank for two days. Through yeast selection and temperature regulation, we carefully control the fermentations to maximize tropical, citrus, and floral notes. Fermentation is stopped immediately upon reaching dryness, at which point each lot is evaluated for its place in the final blend.

### TASTING

With graceful aromas of white peach and nectarine, crisp green apple, and tart lemon, this wine is balanced by a subtle minerality, and fresh green notes. An easy drinker with a crisp, clean palate, and a lingering ripened fruit finish.

SRP - \$12.99

*Appellation: Sonoma County*

*Alcohol: 13.8%*

*Brix: 23.1°*

*pH: 3.34*

*Total Acidity: 6.3 g/L*

*January 2017 Release*