



RELATIONSHIPS Our wines begin in the vineyard with the people who plant and cultivate the vines. A true understanding of the soil and microclimate is the key to unlocking a vineyard's potential. Our growers have spent decades honing their farming to deliver exceptional quality wine grapes. Farming within the parameters of each vintage requires a connection to the earth that is hard-won and humbling. Working with viticulturists who 'listen' to their vines and strive for quality over quantity rewards us both in the relationship and in the cellar. We also work closely with our coopers to ensure our oak program is dialed-in for each wine so as to help frame the structure of the wine without taking center stage.

SOURCING Earth, soil, terroir – the gradation from the generic to the specific to the unique. Recognizing this distinction is the foundation of seeking vineyards of notable character. We set our sights on small vineyard parcels that embody the best and most recognizable hallmarks of each region, at times layering complimentary components across appellations to create blends of nuance and complexity.

ELEVEN Sauvignon Blanc was grown in the legendary Dry Creek Valley, a small AVA made of gravel and sandy loam soils characterized by warm breezes, rich alluvium, and well-drained visually stunning rocky red soils. The warm days and cool evenings mature our grapes early in the season, and the long sunny afternoons enhance development of flavors in both the citrus and tropical fruit spectrums.

WINEMAKER NOTES Primarily fermented in stainless steel to preserve the dramatic fruit attributes. A small portion is fermented in French oak barrels to create a blending component that adds dimension, and a subtle richness and depth that are rare and exciting in Sonoma Sauvignon Blanc.

Vibrant aromas of guava, pineapple, and passion fruit continue onto the palate and are joined by waves of honeydew melon, tangerine, and lychee flavors. The mid-palate shows a lively acidity and soft floral notes leading to a pleasingly persistent finish.

PRODUCTION: 14,000 bottles
100% SAUVIGNON BLANC
Alc: 13.8% • pH: 3.32 • TA: 5.7 g/L • R.S.: 0.03%