



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 Our ELEVEN Sauvignon Blanc is sourced from two vineyards in the legendary Dry Creek Valley, Tzabaco and Stetson Green Vineyards. Dry Creek Valley is 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 We early morning machine harvest from both vineyards, and deliver the fruit to the winery while still very cold. The grapes go direct to the press, let settle for two days, and then racked and inoculated with proprietary yeast blends that are adept at releasing volatile thiols to play-up the tropical fruit spectrum. The lots were harvested about two weeks apart as Tzabaco is in the heart of the DCV and Stetson Green is in the cool southern end of the valley right up against the Russian River Appellation boundary. The Tzabaco component brings the tropical fruit pineapple and papaya/guava notes to the wine and the Stetson Green portion brings more of the bright citrus fruit - lime, gooseberry, kiwi to the blend.

100% stainless steel fermented (fermentations last approximately 20 days) then the juice is settled and left in contact with the lees (no stirring for two months). We then rack and blend, and the wine is held cold until bottling to preserve the aromatics and delicate structure.

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: 1,000 6/packs

100% SAUVIGNON BLANC

Alc: 13.8% • pH: 3.24 • TA: 6.4 g/L • R.S.: 0.14%