

SOURCING

Sauvignon Blanc expresses exquisite purity when grown in the Eden of the Russian River Valley. Our fruit was sourced from a single vineyard site in the Middle Reach neighborhood close to the banks of the Russian River, selected for its stunning location alongside a tributary of the Russian River where the signature fog drifts in every evening to blanket the vines in cool vapor that cultivates beautiful phenolics and maintains vine balance. Limestone and alluvium make-up the topsoil profile and sit atop a deep gravel bed that provides drainage while allowing vine roots to penetrate far into the earth to find soil moisture and nutrients.

WINEMAKER NOTES

Our Sauvignon Blanc aims to preserve the purity of the grape variety and release the spectrum of flavors and aromas that its cool climate origin cultivates. We grow primarily Clone 1 as it is treasured for its hallmark herbal and grassy flavors but also incorporate 20% of clone 376, included for its contribution of lush tropical fruit and aromatic intensity.

Our fruit is night harvested then rapidly transported to the winery. After a few days of settling juice lees, the Sauvignon Blanc is racked and inoculated with two of our favorite yeast strains each of which is selected for its ability to release and preserve the oxidation-sensitive volatile thiols.

Fermentation is long and slow, but serves to retain the aromatics and preserve the fruit flavor profile. A couple of weeks of lees contact post-fermentation contributes a bit of roundness to the racy palate structure before the young wine is racked to another stainless vessel and readied for bottling with minimal handling and constant temperature control.

TASTING NOTES

This Sauvignon Blanc opens with tropical and citrus fruit aromas accented by attractive green notes of fresh pea shoot and spring nettle. On the palate the citrus spectrum continues and complexes with passion fruit and honeydew melon. The light body carries a crisp mineral acidity, and lingering gooseberry and basil on the palate and finish.

TECHNICAL

100% Sauvignon Blanc
Alc: 12.5% • pH: 3.39 • TA: 6.1 g/L • R.S.: .24%

