



2018 Sauvignon Blanc

Winemaking Notes

FRUIT	92% Sauvignon Blanc, 7% Semillon 1% Muscat
VINEYARD	The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.
HARVEST	Harvest Dates: August 20 – September 26, 2018 Average Degrees Brix: 23.2
WINEMAKING	The Sauvignon blanc grapes are treated using two different methods. To enhance the delicate tropical fruit flavors, a portion of the fruit goes directly into the press as whole clusters. The remaining fruit is de-stemmed and left in contact with the skins for several hours before pressing, amplifying the grapefruit/citrus components. All of the juice is fermented at cool temperatures in stainless steel tanks using a variety of yeast strains selected to bring out the aroma and flavor profiles of Sauvignon Blanc.
AGING	Aged on light lees, in stainless steel tanks, prior to blending and bottling.

Tasting Notes

Bright, and fresh. The flavors and aromas are reminiscent of peaches, lemon curd, white grapefruit, and passion fruit with perfectly balanced notes of citrus, stone fruit. The fullness of the mid-palate is complemented by a crisp, lengthy finish.