



WINE STATISTICS

VINEYARDS:	100% Sauvignon Blanc 47% Leveroni Vineyard; 32% Hi-Vista Vineyard; 21% Grossi Vineyard
HARVEST DATES:	September 11 th through October 17 th , 2012
SUGAR AT HARVEST:	23.6° Brix average
FERMENTATION:	15% tank fermented in stainless steel 50% fermented and aged sur-lie in neutral 130 to 650 gallon oak casks 35% fermented and aged sur-lie in neutral oak puncheons
AGING / COOPERAGE:	aged on the yeast ("sur-lie") for 3 months
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.78 g/100ml; pH = 3.24
PRODUCTION:	2,427 cases (12 x 750ml)
RELEASE DATE:	March 1 st , 2013
WINERY RETAIL:	\$20 per 750ml bottle

WINEMAKER'S NOTES

This well-balanced Sauvignon Blanc is sourced from cooler vineyards in the southern end of the Sonoma Coast AVA. The Hi-Vista vineyard in western Carneros and the Grossi vineyard north of Petaluma contribute spice and bright tangy acidity. The Leveroni vineyard south of Sonoma contributes the unique floral character of the Sauvignon "musque" clone. The resulting blend has a bouquet of nectarine and grapefruit zest, leading to lush fruit flavors of kiwi, lime and grapefruit. It finishes with a refreshing minerality and zesty acidity that makes it an ideal accompaniment to a wide range of soups, salads and shellfish dishes.