



WINE STATISTICS

VINEYARDS:	100% Sauvignon Blanc 50% Hi-Vista Vineyard; 26% Leveroni Vineyard; 24% Grossi Vineyard
HARVEST DATES:	August 24 th through September 25 th , 2015
SUGAR AT HARVEST:	23.7° Brix average
FERMENTATION:	20% tank fermented in stainless steel 40% fermented and aged sur-lie in neutral 320 to 650 gallon oak casks 40% 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 = 0.65 g/100ml; pH = 3.44
PRODUCTION:	2,157 cases (12 x 750ml)
RELEASE DATE:	May 1 st , 2016
WINERY RETAIL:	\$20.00 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.