

2017 SAUVIGNON BLANC – DRY CREEK VALLEY



HISTORY

This delicious 100% Dry Creek Valley Sauvignon Blanc reflects the vision of the second generation. Crafted from several distinct vineyard sites, this new blend incorporates 13.5% Sauvignon Musqué and 5% Sauvignon Gris. The Sauvignon Musqué provides a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture this varietal provides to the final blend. In expressing the Dry Creek Valley's unique *terroir*, this beautiful wine displays pungent, racy aromas and a full-bodied mouthfeel.

GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This delicious wine incorporates small amounts of Sauvignon Musqué and Sauvignon Gris which adds a layer of depth and a fleshy, full-bodied mouthfeel. At first swirl, this wine presents tropical aromas of pineapple, passionfruit, melon and orange liqueur. On the palate, flavors of lemon curd, guava, tangerines and mineral notes come through with a slightly creamy, but lively finish. Stainless steel fermentation was supplemented with small amounts of chestnut, acacia and French oak barrels adding additional character and nuance to this delicious wine. Seamless from start to finish, this is an elegant and refined Sauvignon Blanc.

2016 Vintage

90 Points
Wine Enthusiast Magazine

95 Points
WineReviewOnline.com

RELEASE DATE December 2017

BLEND 81.5% Sauvignon Blanc, 13.5% Sauvignon Musqué, 5% Sauvignon Gris

APPELLATION Dry Creek Valley

HARVEST DATES August 28 - September 18, 2017

ALCOHOL 14.5%

FERMENTATION 82% stainless steel fermented at an average of 57°F for approximately 22 days, 18% barrel fermented at average of 65°F for 10 days in 10% acacia, 5% neutral French oak and 3% chestnut barrels.

BRIX Average 23.3

PH 3.42

TA 6.1g/L

SOILS A combination of sand and clay soils, mostly valley floor vineyards

VINE AGE 6 - 18 years

YIELDS About 5 tons per acre

