

## 2018 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 15% Sauvignon Musqué and 9% 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

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

### 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 candied lemon. On the palate, flavors of lemon curd, guava, tangerines and nectarine 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.

**90 Points**  
*Wine Spectator*

**90 Points**  
*Wine Enthusiast Magazine*

**91 Points**  
*California Grapevine*

**Double Gold Medal**  
*San Francisco Chronicle  
Wine Competition*

**RELEASE DATE** March 2019

**BLEND** 76% Sauvignon Blanc, 15% Sauvignon Musqué, 9% Sauvignon Gris

**APPELLATION** Dry Creek Valley

**HARVEST DATES** August 31 - September 25, 2018

**ALCOHOL** 14.1%

**FERMENTATION** 84% stainless steel fermented at an average of 52°F for about 24 days, 16% barrel fermented at average of 62°F for 12 days in 9% acacia, 5% neutral French oak and 3% chestnut barrels.

**BRIX** Average 23.7

**PH** 3.35

**TA** 6.6g/L

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

**VINE AGE** 7 - 19 years

**YIELDS** About 5 tons per acre

