

2020 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 22% Sauvignon Musqué and 7% 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 bright, fruit-forward aromas and a full-bodied mouthfeel.

GROWING SEASON

The fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Two unexpected factors were the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. Fortunately white grapes, not being fermented on their skins, are much less susceptible to smoke impact. This, combined with using lighter pressings, have resulted in delicious wines with beautiful aromas and flavors.

WINEMAKER COMMENTS

Our elegant and refined Sauvignon Blanc 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 passionfruit, pineapple, white peach and jasmine. On the palate, flavors of grapefruit, passionfruit, guava and white pepper 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.

92 Points, Editors' Choice
Wine Enthusiast

90 Points
Wine Spectator

90 Points
California Grapevine

90 Points, Gold
Orange County Fair

RELEASE DATE December 2020

BLEND 71% Sauvignon Blanc, 22% Sauvignon Musqué,
7% Sauvignon Gris

APPELLATION Dry Creek Valley

HARVEST DATES August 27–September 23, 2020

ALCOHOL 13.5%

FERMENTATION 83% stainless steel fermented at an average of 52°F for about 24 days; 17% barrel fermented at an average of 62°F for 12 days in 8% acacia, 6% neutral French oak and 3% chestnut barrels.

BRIX Average 22.9

PH 3.30

TA 7.0g/L

SOILS Valley floor alluvial soils, silty and sandy loam with some gravel

VINE AGE 9–21 years

YIELDS 5 tons per acre

