



WINE STATISTICS

VINEYARDS:	100% Sauvignon Blanc 49% Leveroni Vineyard; 31% Hi-Vista Vineyard; 20% Grossi Vineyard
HARVEST DATES:	September 6 th through September 28 th , 2016
SUGAR AT HARVEST:	24.3 Brix average
FERMENTATION:	49% fermented and aged sur-lie in neutral 320 to 650 gallon oak casks 41% fermented and aged sur-lie in neutral oak puncheons 10% tank fermented in stainless steel
AGING / COOPERAGE:	Aged on the yeast (" <i>sur-lie</i> ") for 3 months in neutral casks and puncheons
ALCOHOL:	14.1% by volume
ACIDITY:	TA = 0.68 g/100ml; pH = 3.22
PRODUCTION:	2,384 cases (12 x 750ml)
RELEASE DATE:	April 1 st , 2017
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.