

# 2014 SAUVIGNON BLANC

## Anderson Valley



### IN THE VINEYARD

The 2014 harvest was one of the earliest recorded here in Anderson Valley. We sourced the fruit for this wine from the Charles and Meyer Vineyards, both located at the warmer end of the valley, near Boonville. The Charles Vineyard, on the valley floor, is usually among the first we harvest. It is planted with a proprietary selection of Sauvignon Blanc which consistently yields grapes with rich melon and tropical flavors. The Meyer Vineyard is an older one located in the hills above Boonville. Mostly Sauvignon Blanc, it is inter-planted with some Semillon vines. The slightly cooler site encourages the more traditional flavors associated with Sauvignon Blanc, with sharper acidity, while the Semillon adds softness to the blend.

### IN THE CELLAR

The fruit was delivered to the winery cold and gently destemmed before pressing. It was allowed prolonged time in the press for skin contact to extract the aromatic compounds and soften the acidity. We pumped the juice into a stainless steel tank to allow the solids to settle out. After three days, it was racked to another stainless steel tank to begin fermentation. The Meyer Sauvignon Blanc and Semillon were fermented together and the juice from both vineyards was inoculated with Vin 13. This strain of yeast was hybridized in South Africa and is known to enhance rich aromatic esters and encourage thiols naturally present in the grapes. The wine was entirely fermented and aged in stainless steel. It underwent no malolactic fermentation and was sterile filtered before bottling. No animal derived products were used in the making of this wine.

### IN THE BOTTLE

Aromas of gooseberries, citron, and lemon grass are followed on the palate by flavors of passion fruit, Meyer lemon, kiwi, and hints of wet stone. The touch of Semillon rounds out the blend, for a dry, crisp, and refreshing finish.

### AT THE TABLE

This wine pairs beautifully with the brininess of fresh oysters. It would also complement light fish dishes like steamed clams with garlic butter, Dover Sole or Ahi Tuna with a pineapple ginger salsa. Or try it with a mild, rich cheese, such as Abbaye de Belloc.

GRAPE VARIETALS  
91% Sauvignon Blanc  
9% Semillon

VINEYARDS  
75% Charles  
25% Meyer

APPELLATION  
Anderson Valley

BOTTLING DATE  
March 6, 2015

ALCOHOL  
13.8%

TITRATABLE ACIDITY  
5.6 g/L

pH  
3.35

CASES PRODUCED  
440

RELEASE DATE  
April 2015

