

2015 SAUVIGNON BLANC

Anderson Valley



IN THE VINEYARD

The 2015 harvest was 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 Sauvignon Blanc at Charles Vineyard, on the valley floor, is usually among the first grapes harvested in Anderson Valley. However, in this early vintage the Pinot Noir abnormally ripened first. 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 planting located in the hills above Boonville. Although 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 in neutral oak barrels so we could stir the lees and add mouthfeel and complexity. The juice from both vineyards was inoculated with VL 3 and VIN 13. These hybridized yeast strains enhance rich aromatic esters and thiols naturally present in the grapes. The Charles fruit was fermented in stainless steel to preserve its fruitiness. This wine was sterile filtered and underwent no malolactic fermentation before bottling. No animal derived products were used in the making of this wine.

IN THE BOTTLE

Aromas of gooseberries, boxwood, alyssum, 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 mouthfeel of this racy, dry, crisp, and refreshing wine.

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, halibut, ahi tuna, poke with wasabi, and crispy sea bass with noodles.

GRAPE VARIETALS

83% Sauvignon Blanc
17% Semillon

VINEYARDS

65% Charles
35% Meyer

APPELLATION

Anderson Valley

HARVEST DATES

August 26, 2015
September 12, 2015

ALCOHOL

13.6%

TITRATABLE ACIDITY

6.0 g/L

pH

3.36

CASES PRODUCED

339

BOTTLING DATE

March 4, 2016

RELEASE DATE

April 2016

