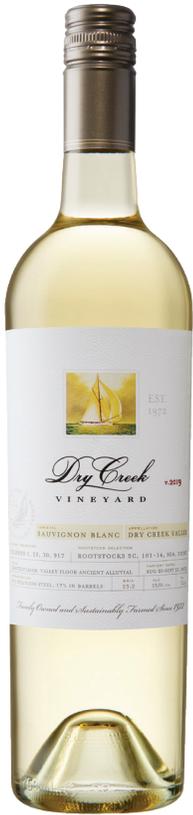


2019 SAUVIGNON BLANC – DRY CREEK VALLEY



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 20% 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 pungent, racy aromas and a full-bodied mouthfeel.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season – fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

Our Dry Creek Valley 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 pineapple, passionfruit, white peach and Meyer lemon. On the palate, flavors of lime, nectarine, mango and honeysuckle 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.

RELEASE DATE April 2020

BLEND 73% Sauvignon Blanc, 20% Sauvignon Musqué,
7% Sauvignon Gris

APPELLATION Dry Creek Valley

HARVEST DATES August 21 - September 21, 2019

ALCOHOL 13.5%

FERMENTATION 80% stainless steel fermented at an average of 52°F for about 24 days, 20% barrel fermented at an average of 62°F for 12 days in 9% acacia, 8% neutral French oak and 3% chestnut barrels.

PH 3.35

TA 7.2g/L

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

VINE AGE 8 - 20 years

YIELDS About 5 tons per acre

