

2011 Sauvignon Blanc

Vintage: 2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and intensity.

Harvest: Oct. 15 • 23.5 °Brix • 3.27 pH • 7.0 g/L TA

Winemaking: All of the fruit was picked cold and whole cluster pressed. The juice was clarified and slowly fermented in stainless steel tanks. After fermentation the wine remained in tank on the lees (*sur lie*) for an additional 3 months. This wine was bottled in February 2012.

Wine Analysis: 13.9% alcohol • 3.33 pH • 6.9 g/l TA

Tasting Notes: Aromas of lime, kiwi, and gooseberry; with a hint of sweet pea and jasmine. The mouth is delicate, but rich; with flavors of lemon, grapefruit, and lychee. Bright acidity provides a zesty finish of citrus, mineral, and spice.

Release Date: April 1, 2012

Cases Produced: 715 cases

Bottle Price: \$15.00