



**2013 SAUVIGNON BLANC  
LAKE COUNTY  
WINDREM VINEYARD**

**VINEYARD**

The fruit for our 2013 Sauvignon blanc comes from the Windrem Vineyard, located along Kelsey Creek outside of Kelseyville, within the newly recognized Big Valley AVA. Here, with the ideal conditions for this grape variety, we were able to obtain perfect quality fruit. The vineyard is managed and organically farmed by David Weiss.

**WINEMAKING**

We approach this variety a little differently than most other wineries. Rather than striving for less ripe fruit with vegetal characters in order to make a New Zealand-style wine, we prefer to harvest riper fruit that produces a wine with more passion fruit and citrus character. This required a small amount of leafing in the fruit zone and removal of clusters that were not of optimum quality. Then we employed careful handling at harvest, a low-yielding light pressing to increase liveliness, and cold, slow winemaking in small stainless steel tanks to retain the fruit character.

**TASTING NOTES**

As soon as the cap is opened the aromas of Key lime, citrus, and Fuji apple fill the immediate area. The wine is big on flavors of citrus and ripe Pippin apple with a lively texture that yields to the freshness and pleasure of a crisp Sauvignon blanc. The wine can be enjoyed on its own as a refreshing cocktail, with most seafood or light fare or with anything that calls for fresh flavorful *vin blanc*.

**Harvest: August 31, 2013  
Harvest Brix Average: 22.8  
Harvest Acid: 6.2 g/l  
Harvest pH: 3.35**

**Bottling: April 7, 2014  
Alcohol: 13.5%  
Residual Sugar: 0.25%  
Bottling Acid: 6.6 g/l  
Bottling pH: 3.42  
Production: 295 cases  
Retail Price: \$18**



