



**2015 SAUVIGNON BLANC
LAKE COUNTY
WINDREM VINEYARD**

VINEYARD

The fruit for our 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. 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.

WINEMAKING

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, along with 20% barrel fermentation to add body and richness.

TASTING NOTES

As soon as the cap is opened the aromas of Key lime, citrus and white peach 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 beverage, with most seafood or light fare or with anything that calls for fresh flavorful *vin blanc*.

Harvest: August 24, 2015
Harvest Brix Average: 23
Harvest Acid: 6.2 g/l
Harvest pH: 3.46

Bottling: March 23, 2016
Alcohol: 13.5%
Residual Sugar: 0.25%
Bottling Acid: 7.4 g/l
Bottling pH: 3.37
Production: 435 cases
Retail Price: \$20

