

# 2018 Sauvignon Blanc - Dry Creek Valley

## SPECIFICATIONS & NOTES

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### TASTING NOTES

The 2018 Sauvignon Blanc Dry Creek Valley is refreshing, zippy and bright with crisp, lingering acidity. Pale straw in color with glints of gold, this wine is full of citrusy grapefruit pith and lemon aromas, along with hints of Anaheim pepper, underripe pineapple, and fresh herbs. On the palate, tart lemon rind and barely ripe grapefruit are dominant along with a bit of lemongrass and spearmint. Pairs well with goat cheese, grilled white fish and shrimp, pasta primavera, and spring vegetables.

### VINEYARD NOTES

Our first grapes of the season, the Sauvignon Blanc musqué clone. The 2018 year was a cooler growing season and the grapes were harvested at the perfect time. Handpicked early on a cool morning to minimize heat impact during transportation to the winery, which matters given this our farthest traveled fruit. The Tzabaco Vineyard is very well established and an impeccably managed vineyard. Cultivation practices are extraordinary.

### PRODUCTION NOTES

The fruit arrived at the winery and kicked off a great vintage. The grapes were destemmed, crushed and then pressed and the juice was sent to stainless steel tanks for cooling and clarification. After 2-days the clarified juice was separated into three lots- two to stainless steel for different yeast and fermentation protocols, and the third portion into French oak for barrel fermentation.

The yeast selections, temperature, and partial lot barrel fermentation were experimented within 2017 to extract the highest level of this varietals character with great results, so we continued that in 2018. Post-fermentation the lots were assembled for aging in stainless steel. The finished wine was fined and filtered prior to bottling in March 2019.

### WINEMAKER NOTES

Continuing the style from the previous vintage, we've created a Sauvignon Blanc that captures the fruit-forward style that this clone exhibits and coaxed the magical thiols and pyrazines that can make this varietal so distinct to show up.

We get an enjoyable, interesting and balanced Sauvignon Blanc as a result. My go-to wine when I want something that is great by itself or plays well with lots of foods.



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### AGING

Stainless Steel

### CASE PRODUCTION

134 Cases

### HARVEST DATE

August 20, 2018

### BOTTLING DATE

March 3, 2019

### SUGAR AT HARVEST

23.1° Brix

### ALCOHOL

13.8%

### ACID

6.1 g/L

### pH

3.26



INTEGRITY  
WINES