



Technical Sheet
2017 Sauvignon Blanc
Yorkville Highlands



Harvest Notes

2017 was a tale of two growing seasons. We started the year with a flood that saturated the soils and led to a wet spring. This caused late bud break, leading most folks to believe that it would be a late harvest. Of course, if you ask any grower about 2017 the first thing they will mention is the heat that dominated the remaining two thirds of the growing season. But when it was all said and done, 2017 was a close-to-normal harvest, with ripe and balanced flavors. In the last 20 years, only the 2007 and '15 growing seasons had more heat accumulation. 2017 will also be remembered for the wine country fires. While devastating sections of our communities, the Sauvignon Blanc wasn't affected, since all grapes were harvested before the fires occurred.

Tasting Notes

The 2017 is all at once a fruit basket, with juicy peach, nectarine, and passion fruit flavors and aromas bursting forth. On the palate, we also taste lemongrass, grapefruit, and hints of nutmeg and honey. Given the vineyard site, we knew this wine would express a degree of lean minerality. To soften the palate, we aged it in oak and blended in a small amount of Sémillon, which adds depth of palate and some of the richer baking spice notes in this wine.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 days at chilled temperatures. The Sauvignon Blanc was racked off lees and fermented moderately cold to retain fruity aromas. Half was fermented in used barrels and half in stainless steel. After settling and racking, the Sauvignon Blanc was combined with the Sémillon (fermented the same way) and aged in barrel for another 4 months. It was then filtered and bottled in time for a spring release.

Sauvignon Blanc Facts:

Harvest Date	September 5 th , October 11th(Semillon)
Varietal	90% Sauvignon Blanc, 10% Semillon
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	January, 18 th 2017
Bottle Size	750 ml
Production	188 cases
Alcohol	13.2%
Total Acidity	6.6/L
pH	3.42