



Technical Sheet
2016 Sauvignon Blanc
Yorkville Highlands



Harvest Notes

2016 was the last of four long years of drought which had a profound impact on the grapevines growing conditions. With little water in the ground the vines started their growing season earlier each year during the drought. 2016 was by far the earliest we had seen vines bud out in over a decade but luckily there was no frost in the Spring. The Summer was moderate, but due to the early start we had our earliest harvest ever with the Sauvignon Blanc being picked in August.

Tasting Notes

We are thrilled to offer our first Sauvignon Blanc grown by friends on a rocky patch of ground tucked up on a plateau in the Yorkville Highlands. Typically, Sauvignon Blanc grows like a jungle and a machete is a more appropriate pruning device than shears. This site however, is truly unique with its thin soils small vines producing small bunches pack with flavor. The Aroma is initially dominated by guava and nectarine but once on the tongue there are tastes of green apple, Citrus, and lemongrass. Given the site we knew this wine would express minerality and to soften the palate we aged it in oak and blended in a small amount of Semillon which has more depth of palate.

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. After settling and racking, the Sauvignon Blanc was combined with the Semillon (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	August 27, September 14 th (Semillon)
Varietal	89% Sauvignon Blanc, 11% Semillon
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	January, 27 th 2017
Bottle Size	750 ml
Production	242 cases
Alcohol	13.2%
Total Acidity	6.5/L
pH	3.43