



**Technical Sheet**  
**2018 Sauvignon Blanc**  
**Yorkville Highlands**



**Harvest Notes**

Waiting for the 2018 vintage to mature in the vineyards reminded me of a Houdini escape act. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared, you could even hear Handel's Messiah playing in the distance, and we enjoyed a slow harvest with the best fruit of the decade. Of course, the early ripening Sauvignon Blanc was harvested before the rain, but the long cool summer added two weeks of hang time, resulting in the most luxurious Sauvignon Blanc we have ever produced.

**Tasting Notes**

A long hang time led to ripe Melon, fresh from the tree white nectarines, marzipan, and a touch of honeysuckle. The Sauvignon Blanc brings the fruit and a pinch of Semillon (a commonly blended variety) adds viscosity to the mouthfeel and even though it is quite dry, and undeniable hint of honey. Both wines are fermented in oak before being blended which adds, not surprisingly an element of oak.

**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	September 10th
Varietal	95% Sauvignon Blanc, 5% Semillon
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	February 7th
Bottle Size	750 ml
Production	340 cases
Alcohol	12.8%
Total Acidity	6.9 g/L
pH	3.25