



## 2019 Old Chatham Ranch Sauvignon Blanc Yorkville Highlands Technical Sheet

### Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkable dry and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times I can remember. That extra time on the vine developed grapes bursting with flavor and the Sauvignon Blanc was no exception.

### Tasting Notes

The long hang time in 2019 resulted in our most complex Sauvignon Blanc to date. Out of the bottle, the wine bursts with juicy fruit flavors of ripe melon and nectarine, backed up aromatic notes of nutmeg, lemongrass, and a little pink grapefruit. As always, given the cool-climate location of the vineyard, this Sauvignon Blanc shows a streak of lean minerality. We soften that edge by giving it four months of age in neutral French oak barrels, which adds a degree more complexity and richness.

### 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.

### Meyer Cellars 2019 Sauvignon Blanc Facts:

Harvest Date	September 23rd
Varietal	100 % Sauvignon Blanc
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	Feb 4 <sup>th</sup> , 2020
Bottle Size	750 ml
Production	378 cases
Alcohol	12.8%
Total Acidity	7.3 g/L
pH	3.31