



vineyard

APPELLATION	High Valley, Lake County
SITE	Brassfield Sauvignon Blanc vineyard, in a unique east-west transverse valley at 1760-1800 feet in elevation. One of the coolest microclimates in Lake County, allowing for prolonged hang-time and excellent acidity.
SOIL	Gravelly-sandy loam soils of the Wolf Creek, Lipoyama and Manzanita series.
VINES	Sauvignon-Musque: rootstock 4453, Clone 530: rootstock 3309, and Clone 1: Rootstocks 504 and 101-14. Vines are spaced 8' by 5', vertical shoot positioned and Double Guyot cane pruned.
PLANTED	Musque and Clone 530: 2006, Clone 1: 2001

vintage

GROWING SEASON	2014 was a nearly perfect growing season for Lake County, with early bud break and little frost. A three-week heat spike during ripening caused the vines to shut down, delaying harvest. Lighter than average yields still arrived early.
BRIX HARVESTED	22.2° Brix August 20-22

winemaking

VARIETAL	100% Sauvignon Blanc
FERMENTATION	Whole cluster pressed, native yeast, non-ML, in a mixture of stainless steel and old oak barrels.
AGING	<i>Sur lies</i> aged for four months in 60% neutral oak, 40% stainless steel barrels.
CASES ALCOHOL	4,247 13%
RELEASED SRP	April 2015 \$20

flavors

TEXTURE PALATE	Beautifully textured with a crisp, bright finish.
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"Grown at an elevation of 1,800 feet, our Sauvignon Blanc shows classic varietal character without exaggeration." – David Ramey

