



## **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	Winter 2015 was the warmest on record, leading to early budbreak. But, cooler, wetter weather in the Spring months slowed development, leading to an extended bloom period. The resulting uneven fruit set meant a smaller crop and smaller berries with good concentration of flavors. Weather throughout the Summer growing season was consistently warm, promoting even ripening and an early harvest.
BRIX   HARVESTED	21.6° Brix   August 6 (Musque) and August 15 (Clone 1)

## **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 two months in 46% neutral oak, 39% stainless steel barrels and 15% concrete egg.
CASES   ALCOHOL	2,198   13%
RELEASED   SRP	January 2017   \$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

