



vineyard

| | |
|-------------|---|
| APPELLATION | Russian River Valley, Sonoma County |
| SITE | Ritchie Vineyard, near the heart of the valley. |
| SOIL | Goldridge sandy loam, formed from an inland sea, over volcanic tufa and pumice, giving the fruit unique minerality. |
| VINES | Clone 1 with some Musque clone planted on AXR-1. Vines are spaced 8' x 12' and orientated NE by SW. |
| PLANTED | 1980 |

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 | 22.3 ° Brix August 25 |

winemaking

| | |
|-----------------|--|
| VARIETAL | 100% Sauvignon Blanc |
| FERMENTATION | Native yeast, non-malo in concrete egg after whole-cluster pressing. |
| AGING | <i>Sur lies</i> aged for eight months in 66% concrete egg and 34% neutral oak; bottled unfiltered. |
| CASES ALCOHOL | 250 13.5% |
| RELEASED SRP | March 2017 \$34 |

flavors

| | |
|------------------|--|
| TEXTURE PALATE | Grapefruit oil and lime zest balance bold mineral character. |
|------------------|--|

"This Sauvignon Blanc comes from 35 year-old vines growing in sandy Goldridge Loam over volcanic rock in the renowned Ritchie Vineyard. The richness and minerality of this site are honed through whole-cluster pressing and native yeast fermentation in concrete egg-shaped fermenters. Aged for eight months, sur lies." – David Ramey

