



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 and were planted in 1974.

vintage

GROWING SEASON	2017 began with a very wet winter. The summer was mild until a significant heatwave around Labor Day sent winemakers and growers scrambling to pick the first wave of Chardonnay and Pinot Noir. After the heat wave, temperatures were warm and steady, allowing winemakers to make picking decisions based on optimal fruit maturity rather than impending weather. Our harvest started Aug 21st with the final Merlot from Carneros arriving on October 10th. Yields were very close to projections while fruit quality ranged from great to exceptional, with well-preserved acids, great color and good varietal expression.
BRIX HARVESTED	22.6° Brix August 28

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 64% concrete egg and 36% neutral oak; bottled unfiltered.
CASES ALCOHOL	284 14.1%
RELEASED SRP	June 2019 \$34

flavors

TEXTURE PALATE	Grapefruit oil and lime zest balance bold mineral character.
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"This Sauvignon Blanc comes from 44-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

