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## 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	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
BRIX   HARVESTED	21.8 ° Brix   August 27

## 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 89% concrete egg and 11% neutral oak; bottled unfiltered.
CASES   ALCOHOL	395   13.5%
RELEASED   SRP	March 2018   \$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*

