

sidebar

HIGH VALLEY
SAUVIGNON BLANC
2016

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, Vines are spaced 8' by 5', vertical shoot positioned and double Guyot cane pruned. |
| PLANTED | 2006 |

vintage

| | |
|------------------|--|
| GROWING SEASON | The 2016 vintage in High Valley was exceptional. Ample soil moisture from winter rains and warm spring days promoted early bud break. Cooler temperatures in mid-March allowed for slower growth and development and longer hangtime. Hot summer days were tempered by cool mountain nights, with diurnal shifts of 40-60 degrees. Even temperatures near harvest allowed for optimal picking decisions. |
| BRIX HARVESTED | 22.6° Brix August 18 and August 28 |

winemaking

| | |
|-----------------|--|
| VARIETAL | 100% Sauvignon Blanc |
| FERMENTATION | Whole cluster pressed, native yeast, non-ML, in a mixture of neutral oak barrels and stainless steel. |
| AGING | <i>Sur lies</i> aged for eight months in 51% neutral oak and 49% stainless steel barrels. Lightly fined. Bottled without filtration. |
| CASES ALCOHOL | 1,422 13.5% |
| RELEASED SRP | January 2018 \$22 |

flavors

| | |
|------------------|---|
| TEXTURE PALATE | Beautifully textured with a crisp, bright finish. |
|------------------|---|

"Grown at an elevation of 1,800 feet, our Sauvignon Blanc shows classic varietal character without exaggeration." – David Ramey

