



sidebar
HIGH VALLEY
SAUVIGNON BLANC
2017

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.
PLANTED VINES	2006 Sauvignon-Musque: rootstock 4453, Vines are spaced 8' by 5', vertical shoot positioned and double Guyot cane pruned.

vintage

GROWING SEASON	2017 began with a very wet winter, replenishing the ground water after several years of drought. A late summer heat spell accelerated ripening in many viticultural areas but had minimal impact in Lake County. Fruit was at optimal maturity and picked just a few days later than in previous years. The quality was exceptional, with well-preserved acid and varietal expression.
BRIX HARVESTED	21.2° Brix August 26 and 30

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 48% stainless steel barrels, 45% neutral oak, and 7% in concrete eggs. Lightly fined. Bottled without filtration.
CASES ALCOHOL	1,568 13%
RELEASED SRP	August 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

