2016 Sauvignon Blanc Paso Robles

Sensory Notes

A vivid straw-green in color, the 2016 Sauvignon Blanc greets the senses with crisp apple and citrus aromas with hints of pear. In the mouth, the wine exhibits bright fruit flavors of grapefruit, lime, apple, lemongrass and pear that echo the aromas. Refreshingly dry and medium-bodied with a rich crisp acidity, wrapped around a mineral core.

Vintage Voles

The 2016 vintage began with below average rainfall as the Paso Robles area continues to be effected by drought. The dry start was followed by above average warm temperatures that lasted through June, at which point temperatures became more moderate. The early warm weather accelerated fruit development and allowed for an improved fruit set compared to the 2015 vintage. While harvest came early to many in Paso Robles, the mild temperatures extended our growing season improving overall grape quality. Temperatures remained seasonal until above average rainfall in late October concluded our harvest. Overall, we experienced a busy harvest season with prime conditions for ripening. The 2016 vintage has excellent depth of color and wonderful flavor maturity.

Winemaker's Notes

Our Sauvignon Blanc is crafted with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal we harvest into small bins in the cool of the morning and make the short trip to the winery. At the winery, we transfer the whole clusters into the CO2 blanketed waiting press, and press to tank where the juice is cold settled for 48 hours. At racking the juice goes to stainless steel where it is inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine is homogenized in tank and settled for clarification. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

Wine Facts

Total acidity: 6.67 g/L

pH: 3.53 Alcohol: 13.5%

Bottled: December 2016

Jauvignon Blane

PASO ROBLES