

2011 Sauvignon Blanc, Kathleen's Vineyard



Grape Source:

100% estate grown and hand harvested from our estate grown certified Biodynamic® Vinegarden in Lake County, California. The Sauvignon Blanc grapes were harvested October 12th & 13th, 2011 at 22.2° Brix.

Cooperage:

100% stainless steel fermentation.

Technical Data:

100 % Sauvignon Blanc
Lake County, Clearlake AVA
13.0 % Alcohol by volume
0.05 % RS
0.56 TA
3.39 pH
500 Cases
Certified Biodynamic by Demeter

Growing Season:

The 2011 growing season started out with a late spring and a mild summer that pushed harvest two weeks out. We did see showers toward the end our season, however, we were fortunate to come off with clean fruit, ripe flavors with overall lower alcohols.

Vinification:

The grapes were whole cluster pressed in a tank press in an atmosphere excluding oxygen. The must was clarified with low levels of turbidity and settled at low temperatures. Once the wine was clear and free of solids, fermentation began and proceeded over a three week period, then stayed on lees contact for 4 months.

Winemaker Notes:

Our 2011 Sauvignon Blanc has rich aromas of grapefruit, pineapple and citrus that lead to a beautiful silky mouth feel with flavors of white peach, honey suckle & meyer lemon. Our 2011 Sauvignon Blanc has a delicate creaminess with firm acidity. It's beautiful upfront fruit and balance makes this wine perfect to pair with food or just to enjoy on its own!