

THE 2017 SAUVIGNON BLANC

WINEGROWING INFORMATION

After a very intense winter and cool spring, 2017 turned out to be the warmest growing season in history. The summer solstice in June was the first of twenty days during the season where temperatures topped one-hundred degrees. We harvested these grapes in late August. The heat of the growing season controlled the vigorous growth that was expected on the heels of a wet winter. The heat also resulted in incredibly small berries creating intense flavors in the fruit.

Eisele Vineyard cuttings of Sauvignon Blanc and Sauvignon Musqué were introduced to our vineyard in 2008. The exceptional soil drainage on Kamen Estate and fractured volcanic rock without ceilings of ash create the perfect spot for growing these varietals.

WINEMAKER'S TASTING NOTES

Beautifully aromatic! Delicate notes of pineapple, lemon curds and kiwi are wound together with incredible mineral notes. Hints of guava, star fruit and jasmine blossom add an exotic richness to the wine. The palate is lush, savory and crisp. A refreshing wine with a purity of Sauvignon Blanc flavors. Don't under estimate the ageability of this cellar worthy wine—drink now and over the next 8 years.

Vineyard Information

Estate Grown: 85% Sauvignon Blanc, 15% Sauvignon Musqué
Southern Mayacamas Mountains Elevation 1100–1450 ft.
Moon Mountain District, Certified Organic Vineyards

Production and Technical Data

Alcohol: 14.1% | Production: 320 cases | Release Date: September 2017

