

2013 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

This Sauvignon Blanc goes the extra mile by adding mouth-feel and complexity to the typical traits of clean and crisp. Rich with scents of lime, lemon, cut grass, melon and kiwi, the wine is a classic example of Lake County terroir. The fruity flavors of guava, tangerine, pear, and grapefruit are balanced with an underpinning of sourdough bread and spice. A subtle creaminess leads to a persistent acidity on the finish.

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. The vineyard is naturally farmed, meaning we use no pesticides, and no herbicides. We use a no-till approach to managing the vineyard floor with the goal of minimal input, and sheep graze in the vineyards helping us compost the permanent cover crop. This vineyard marks the west end of the two-mile-long Asbill Valley, the deep end of the cold air pool, so to speak. Temperatures in the valley can change by as much as fifty degrees in one day, preserving the grapes' natural acids while developing rich fruit flavors. The gently sloping hills of this site contain a complex mix of soils and aspects.

Winemaking

Harvesting at five different degrees of ripeness captures firm acidity and brightness as well as rich flavors and body. The grapes were hand sorted berry by berry before a light pressing followed by a cold fermentation. Five percent of the juice was fermented in French oak barrels.

Wine and food pairing

Pairs well with seafood, salads, and grilled vegetables.

Technical Notes

Release Date	February 2014
Appellation	100% Lake County, Grown entirely at Six Sigma Ranch
Alcohol	13.5%
TA (g/100ml)	0.53
pH	3.41
Aging	95% in Stainless Steel, 5% in French Oak
Production	1,575 cases