



2015 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

Aromas of Meyer lemon and soft pink grapefruit lead to fruity flavors of passion fruit, Mandarin orange and pear, with a clean and crisp acidity on the finish.

Vineyard

The grapes for this vintage were sourced from three different vineyards in Lake County. We harvested 78% of the grapes in Elk Mountain Vineyard at a fairly low Brix (sugar) level, which provided the steely backbone and crisp acidity of the wine. 13% of the grapes were harvested in Luchsinger Vineyard at a ripe 25 Brix, and the grapes had seen plenty of sunshine throughout the season. This brought a lush, tropical quality to the blend. The remaining nine percent of the blend was harvested in Michael's Vineyard on Six Sigma Ranch, on gently sloping hills with a complex mix of soils and aspects.

Winemaking

The grapes were pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. Fermentation took place in stainless steel tanks at low temperature. The wine was kept on its lees until a light fining and filtration was carried out to prepare it for bottling. Three percent of the wine was aged in a second-use barrel.

Wine and Food Pairing

Pairs well with seafood, poultry, grilled vegetables, and salads (think tomatoes, avocado, goat cheese).

Technical Notes

Release Date	Summer 2016
Appellation	100% Lake County
Alcohol	13.4%
TA (g/100ml)	0.68
pH	3.19
Production	1610 cases