

**Vineyard:**

The Big Valley AVA is renowned for being the perfect place for Sauvignon Blanc. The vineyard has an ideal combination of volcanic and alluvial soils which make for a singular expression of the variety, and provide excellent drainage that forces vine roots to go deep for water. This nutrient rich soil with a substantial amount of mineral make for wines that are often thought to have a 'twang' to them. And I love a bit of twang in my wines. Sustainably farmed, and almost organic at this point, the vines are about 20 years old and yields are between 3 and 5 tons per acre depending on vintage. These older vines deliver more intensity than younger vines. All of this makes for wines of intensity and concentration.

**Winemaker's Notes:**

Burnished amber color tending toward rose gold, brilliant; a unique nose with tangerine peel, fresh basil, minerals, light honey, and an iron element that is hard to describe; much the same in the mouth with real texture, bright acids, intensity and a long, cleansing finish. At first sip, I get the fruit flavors but as the wine passes over my tongue, it becomes more savory. Not quite an "orange" wine in the traditional sense (no oxidation here), but a wine that will pair well with almost anything that isn't red meat. Should drink well on release and gain color, depth and complexity over a decade. This wine should never be over-chilled; cellar temperature or warmer for service.

Varietal: 100% Sauvignon Blanc

Harvest Brix: 20.9

Alcohol: 12.5%

Winemaking: Gently de-stemmed & hand sorted, skin fermented until dry, malolactic fermentation in barrel

Cooperage: Aged 6-7 year old French oak barrels

Production: 290 cases