Sauvignon Blanc

2017 • JARDINE VINEYARD • PASO ROBLES

We source our Sauvignon Blanc fruit from a small sandy-gravelly block on our Jardine Vineyard. Although naturally vigorous on the vine, this variety can be sensitive to degradation during winemaking so steps are taken to preserve its fragile varietal characteristics.

The grapes for the 2017 vintage were picked and delivered to the winery in the cool morning hours. The fruit was gently pressed and settled with judicious use of inert gas. The wine was then cold fermented in stainless steel tanks to limit oxidation and preserve the aromatics. Following fermentation, the wine was kept on the lees to further enhance the characteristics and mouthfeel.

**Tasting Notes**

**COLOR:** Brilliant, light straw

**AROMA:** Mango and peach fruit with hints of citrus and passionfruit

**TASTE:** Lively acidity and fruit forward flavors that linger into a vibrant finish

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.07.17 - 09.11.17</td>
<td>24.1</td>
<td>Jardine</td>
<td>Sauvignon Blanc 100%</td>
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</tbody>
</table>

**AGING:** Stainless steel

**BOTTLING DATE:** 01.16.18

**RELEASE DATE:** 02.16.18

**CASES PRODUCED:** 3,805

**ALCOHOL:** 14.2%

**PH:** 3.40

**TOTAL ACIDITY:** 6.1 g/L

**RESIDUAL SUGAR:** Dry (less than 0.2%)