

## 2017 sauvignon blanc

dry creek valley. sonoma county

alcohol 14.8% harvested 9/5/2017 release date fall 2018

cases 700 produced

grapes 100% sauvignon blanc, clone 1

**fermentation** cold ferment at 52°F for 21 days with

lallemond QA23 & 83W5 yeast

ageing 100% stainless steel

rainfall heavy rainfall year broke the draught

**bloom** early bud break by about 10 days.

decent bloom with good fruit set, crop

slightly above average.

weather warm spring and early summer, hot

toward the end of summer and during

ripening season.

valhall vineyard

**location** mid-dry creek valley floor just west of

dry creek road.

vines clone 1, 9 years old

soil dry creek valley floor, sandy loam and

gravel, river-bottom riparian soil

The aromatics of this Sauvignon Blanc are stunning: pink grapefruit, early white nectarine and a hint of lemon blossom. The wine itself is clean, crisp and refreshing with a beautifully bright acidity and great balance. - *John Pepe, Winemaker* 

## accolades

double gold: 2018 sonoma county harvest fair 2017 vintage

90 points: wine enthusiast 2015 vintage

90 points: wine enthusiast 91 points: connoisseurs' guide - august 2015

gold: 2015 orange county wine competition

2014 vintage

editor's choice 90 points: wine enthusiast july 2014

2013 vintage

