



VINTAGE: 2017

CASES PRODUCED: 128

BLEND: 100% Sauvignon Blanc

COOPERAGE: 100% Stainless steel

ALC: 14.1%

AVA: Central Coast- Paso Robles Highlands and Monterey

SOIL: Paso Robles: Mostly bedrock soils from the middle and lower members of the Monterey Formation, patches of alluvial soil along streams, largely calcareous, loams to clay loams.

Monterey: Old alluvial terrace and residual hillside soils of moderate depth with cementation of the gravelly soils and older granites.

TASTING NOTES: The grapes for this wine were picked about 2 weeks apart from each other. The Monterey fruit was high in acid with clean and crisp green apple notes. The high acid, racy tones needed to be complemented with creaminess from the ripe and rich tropical fruit from Paso Robles. Together they make a beautiful expression of Central Coast Sauvignon Blanc.

VINTAGE NOTES: Harvest began early at a normal pace in many regions, and then progressed rapidly during a heat wave in late August and early September. The heat spell impacted many California regions in late summer, speeding up harvest schedules and requiring extra vigilance. Ripeness was accelerated and a lot of fruit became ready all at once. Flavors across the board look good.

Be Fun!!