

## 2009 Sauvignon blanc – reserve

2009 was a trickier vintage than we are used to in Sonoma County. Rains came a little too soon for our liking and many growers faced difficult decisions to pick early (when flavors are not ripe but harvest is still possible) or gamble and leave fruit hanging in the hope that it would mature after the rains but before the vines sensed winter and lay dormant. Thankfully, early ripening Sauvignon blanc avoided most of these rainy challenges. Instead, these vines benefitted from the cooler vintage and produced wines with zippy acidity, deep aromatics and fresh fruit flavors: a wine that is unmistakably Sauvignon blanc. Tangy grapefruit and racy freshness give way to a rich texture and citrus explosion that lasts and lasts.

We crushed the fruit and let it sit in contact with the skins for 12 hours before pressing. This skin time gives the Sauvignon blanc texture, and extracts the intense aromatic character which we love. The wine fermented very cold in stainless steel tanks to keep all of the delicate, lemon-y aromas, so that they reveal themselves in your glass instead of in our cellar. As with previous vintages of Sauvignon blanc, we stirred the lees frequently, a technique that we find adds a wonderful creamy dimension to the wine. In 2009 we again sent a small amount of our best fruit off to finish in oak. This technique allows our Reserve Sauvignon blanc to take on more of that creamy texture that adds dimension and structure. The oak was neutral so the process added only subtle flavors but gave the wine so much more contact with the lees that their effect was amplified. The resulting wine has all the immediate Sauvignon blanc fruit with a lasting structure and finish.

### Profile

Appellation	Alexander Valley
Harvest	9-17 through 9-23-2009
Cooperage	100% Stainless Steel Fermented & Barrel Aged
Blend	100% Sauvignon blanc
Alcohol	13.9%
Brix	22-24
Ph	3.25
Total Acidity	0.70 g/100ml
Bottling	7-13-10
Production	100 cases

