



*Tasting Notes:*

Tropical pineapple and guava flavors are restrained and balanced in this bright, soft and seductively smooth Sauvignon Blanc. Its high-toned acidity delivers stone and lemon peel characteristics, finding more citrus-tinged focus on the finish.

*Vineyard:*

Ellis Alden Vineyard sits at an elevation of 1400 feet along the sun-drenched western slopes of the Mayacamas Mountains in the Alexander Valley. Isolated within a sprawling 4,000 acre ranch, the 200 acres of vines enjoy a pristine growing environment, above the fog line and sheltered from wind, frost, and negative pathogens. The Sauvignon Blanc is planted in a low spot in the vineyard where cool air collects, allowing the grapes to hang long enough to develop ripe flavors while retaining acidity.

*Vintage:*

The first winter with big rains in half a decade allowed soils to store up plenty of water for what would prove to be a scorching hot growing season with over a dozen 100 degree days. Flowering and fruit set were textbook, leading to good yields, while the elevation moderated the heat extremely well at Alden Vineyard, producing grapes with bright flavors and a great balance of acidity. Harvest came earlier than normal, but this mountain Sauvignon Blanc still hung until September 5th, weeks longer than valley floor sites.

*Winemaking:*

Our fifth year making wine from this exceptional vineyard, we followed the more traditional path as we did with the 2015 and 2016 vintages. The fruit was pressed whole cluster into a settling tank, and then racked into a mix of 45% neutral French oak and 55% stainless steel barrels for fermentation. Both primary and malolactic fermentation occurred spontaneously in these vessels with wild yeast, and the wine rested on its lees for 6 months before it was filtered and bottled.