



*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, lemon peel, and even stone fruit characteristics, finding a hint of vanilla 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 2021 growing season began with a dry, cold winter but saw a swift rise in spring temperatures, fostering robust vine growth and successful flowering. Summer remained temperate, and the calm growing season and drought conditions enabled grapes to reach phenolic ripeness at lower sugar levels while preserving aromatics and bright acidity. Sauvignon Blanc harvest at Star Springs Ranch occurred on August 31st and produced a small crop with concentrated flavors, ideal conditions for a superb vintage.

*Winemaking:*

The fruit was pressed whole cluster into a settling tank, and then racked into a mix of 20% neutral French oak, 60% neutral oak, and 20% 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 12 months before it was filtered and bottled.