



*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:*

While the winter preceding the 2016 growing season didn't completely alleviate the drought, it did provide at least some measure of much needed rains to dried out vines. Winter ended early and the growing season again began ahead of schedule, as it had in 2014 & 2015. Relatively mild weather continued unabated throughout spring and summer, allowing extended hangtime for the Sauvignon Blanc at Ellis Alden Vineyard compared to valley floor vineyards picked weeks earlier. Harvested on September 11, the grapes featured expressive flavors while retaining perfect acidity.

*Winemaking:*

Our fourth year making wine from this exceptional vineyard, we followed the more traditional path as we did with the 2015 vintage. The fruit was pressed whole cluster into a settling tank, and then racked into barrels for fermentation – 60% neutral French oak, and 40% stainless steel. 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.