



*Winemaking:*

"Sur les Peaux" is a departure from typical California Sauvignon Blanc in several ways, beginning with the fermentation in contact with the skins and ending with extended barrel aging. The goal of this orange wine style is to coax uncommon texture, complexity and age-ability from white grapes. In this vintage, Semillon and Sauvignon Blanc were co-fermented in a concrete egg along with 40% of the skins (all of the Semillon skins and a portion of the Sauvignon Blanc skins) for two weeks before being pressed and racked. It aged for one year in one-third new French oak, one-third neutral French oak, and one-third stainless steel.

*Vineyards:*

The 2015 Sur les Peaux is sourced from two vineyards in Knights Valley - the Sauvignon Blanc from Blau Vineyard and the Semillon from Bavarian Lion Vineyard - a region perfectly suited to Bordeaux varietals. Both are planted near the valley floor where the soil is extremely rocky alluvial with hints of volcanic material. While very warm sunny days produce ripe flavors, the slightly higher elevation here means things cool off dramatically in the evening and overnight, allowing the grapes to remain balanced with plenty of acid.

*Vintage:*

The drought continued delivering a fourth straight dry winter and early spring. Some unsettled weather during flowering in the spring led to shatter and lower yields, but the peak summer months brought only a few extreme heat days. Ideal conditions ensued in the late summer, and delayed harvest of these lots until September 5th, just long enough to develop flavor and acid profiles perfectly suited to this style of wine.