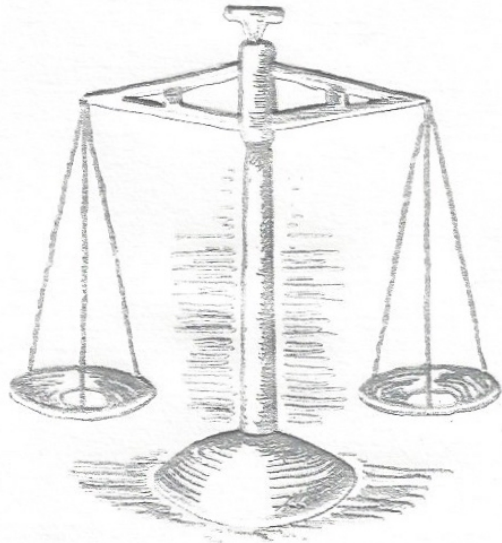


JUDGE



PALMER

2018

SAUVIGNON BLANC
ELLIS ALDEN VINEYARD
ALEXANDER VALLEY

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:

On the heels of a stressful 2017, growers and winemakers were thankful for a return to an uneventful but fruitful vintage in 2018. A cool spring started off the ideal growing season with a near-perfect fruit set in the spring, and summer temperatures were moderate with fewer heat spikes than the previous years. As a result, harvest started two to three weeks later than during the recent extended drought, but along a more historically typical timeline. The long hang times and even ripening yielded wines that show concentrated flavor without being over-ripe.

Winemaking:

Our sixth year making wine from this exceptional vineyard, we followed the more traditional path as we did with the previous three 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.