



Clockwise 2016 Russian River Valley Sauvignon Blanc

ORIGIN: The majority of the fruit for this wine came from Mirabelle Vineyard, an exceptional Russian River Valley site that we have partnered with in the past. The second component comes from Dutton family's renowned Jewell Ranch. These Sauvignon Blanc Musqué clone grapes add a new dimension of complexity and style to our Clockwise Sauvignon Blanc.

VINEYARD NOTES: From bud break to harvest, the 2016 vintage was another early year. In contrast to 2015, this year was more bountiful and consistent with past averages. This helped slow down the ripening and allowed the fruit to hang longer. Each vineyard was picked on a different day based on its flavors and development. Mirabelle was picked on September 15th, 2016 at 23.9° Brix with Jewell Ranch harvested on September 5th, 2016 at 24.6° Brix.

WINEMAKING NOTES: In order to maximize quality, the harvested grapes went directly to press as whole clusters and were gently pressed. This provides a distinct mouthfeel texture. To capture the unique styles of each vineyard, a few different approaches to fermentation and aging were used. 70% of the juice was fermented in stainless steel, and 30% was fermented in neutral French oak barrels, which give the wine a rich, round mouthfeel and texture. Our stainless steel tanks have temperature control, which helps preserve aromatics and maintains a crisp style. Together, the two approaches accentuate this Sauvignon Blanc's blend of spice, melon and citrus. Bottling occurred on February 15th, 2017.

TASTING NOTES: This wine is the palest green yellow color with crystal clarity. The nose is full of spicy citrus notes and bright fruit aromatics. The palate has a rich entry with vibrant Mandarin orange and tropical melon flavors balanced by a palate-cleansing backbone of lime citrus.

525 cases produced