



2018 SAUVIGNON BLANC

North Coast

VINTAGE NOTES

Ample winter rains in 2017 and heavy spring precipitation in 2018, along with three years of smaller harvests, set up 2018 to be a banner crop year. Some varieties cropped 30% more in 2018 than they did in 2017. Higher crop yields and a cooler summer growing season resulted in wines that are exceptionally fresh and display vibrant acidity. This is an especially exciting vintage for white and Rose wines.

TASTING NOTES

The 2018 Riley's Rows Sauvignon Blanc was sourced from the Redwood Valley Grape Ranch which we farm in Mendocino County. The wine offers a bright nose of Papaya and Honeydew Melon. The palate opens with ripe Meyer Lemon and resolves into a delightful Ruby Red Grapefruit note.

My goal with this wine is to offer a fresh style of Sauvignon Blanc with pretty fruit, great acidity, and a clean finish. This is the first crop from the new Sauvignon Blanc vines at our Mendocino County Ranch and we are really excited about the quality of the fruit and the profile of the wine!

SPECS + TECH NOTES

HARVEST: August 30th & September 11th, 2018

APPELLATION: North Coast

ALCOHOL: 12.8%

pH: 3.18

TA: 8.12 g/l

FERMENTATION:

60% stainless steel tank & 40% barrel fermented

CASES PRODUCED: 1,024

