



2019 SAUVIGNON BLANC



WINE TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARDS	JOULLIAN VINEYARDS		
BRIX	22	PH	3.3
ALCOHOL	12.6 % by Vol		
PRODUCTION	150 cases (12X750ML)		

PLACE

The fruit for this Sauvignon Blanc comes from Joullian Vineyards, a site deep in the heart of Carmel Valley at an elevation of 1400ft. Due to its elevation among the steep hills of the Santa Lucia Range, this region is sheltered from Monterey's cool maritime fog, yet the combination of the sandy loam soils, old vines and dramatic contrast between the mild days and colder night temperatures produce fruit with thick skins that allow for the production of rich and flavorful wines.

WINEMAKING

- The fruit was hand harvested and gently whole-berry pressed.
- Fermented and cool temperatures to dryness in a combination of concrete vessels and neutral French oak barrels.
- No malolactic fermentation
- Aged heavy on the lees for 5 months before being filtered prior to bottling.
- 20ppm free

AROMA *Fresh citrus, quince, stone fruit, river stones*

PALATE *Gooseberry, wild peach, mineral*

This old-vine Sauvignon Blanc is stony, aromatic and refreshingly vibrant, paying tribute to the serious cru versions of Sancerre by showing notes of citrus, gooseberry, quince and tangy peach fruits along with a hint of herb, crushed rock and a delicate lees note.