

LAYER CAKE



One Hundred Percent Hand Crafted

SAUVIGNON BLANC

CALIFORNIA | VINTAGE 2015

Winemaker Notes

Our Sauvignon Blanc winemaking approach is based on delicacy of handling and minimalism in fermentation. We let the grapes develop fully, which in our vineyards means concentrated and complex layers of fruit, evocative aromatics and perfect balance of flavor. We put the fruit directly into the press in whole clusters, which helps retain as much of the rich fruit flavor as possible, and allows just enough structure from the skins as they get squeezed dry. The fermentation is as hands-off as it gets; cool, gentle fermentation in stainless steel tanks, to get the delicate flavors from the vineyard to the bottle without losing flavor or the subtle aromatics.

Vineyard Notes

Sourced from several distinct vineyards, chosen for how they combine for a balanced blend. Our Alexander Valley vineyard is near the banks of the Russian River, where the loose soil and excellent drainage allow the vines to reach deep down for nutrients and water, lending minerality and crisp acidity to the wine. From our Lake County vineyard, we get big explosive citrus flavors from the long, cool growing season that the high elevation sunshine brings. In Lodi, the hot weather and older vines produce rich tropical flavors, which round out the mid-palate of the blend.

Tasting Notes

Beautiful aromas of Oro Blanco grapefruit, orange blossom, and Kaffir Lime rise from the glass, then follow on the palate where layers of ripe mango, gooseberry and white peaches join in. The beautifully balanced fruit and acidity leave the finish clean and crisp with lingering citrus and floral notes.

Wine Facts

- 100% Sauvignon Blanc
- 100% California appellation (50% Alexander Valley, 32% Lake County, 18% Lodi)
- 100% Stainless steel fermentation
- 100% Whole cluster pressed
- 13.5% Alcohol

