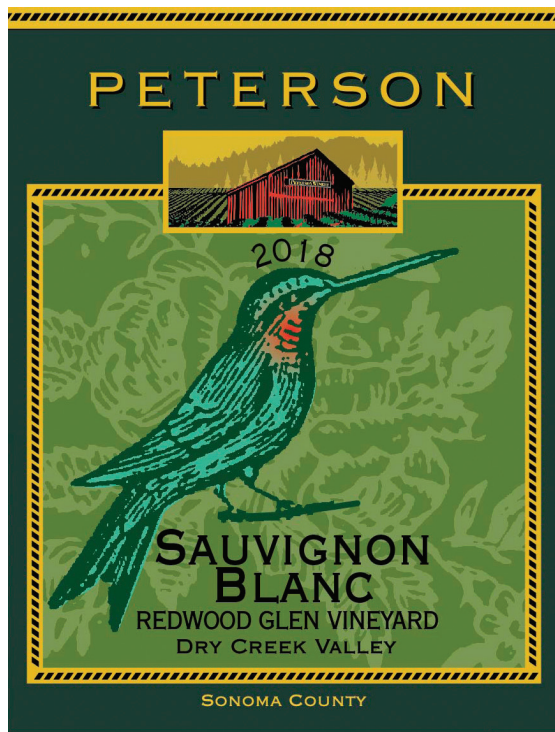


PETERSON



2018 SAUVIGNON BLANC Redwood Glen Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:	100% Sauvignon Blanc
Vineyard:	Redwood Glen Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 11
Alcohol:	13.3%
pH:	3.50
TA:	0.72g/100mL
Barrel Aging:	6 months
Cooperage:	20% new French oak barrels 10% 1-year-old French Acacia barrels 20% 2-year-old French oak barrels 50% older, neutral oak barrels,
Bottling Date:	May 30, 2019
Production:	200 cases - 750ml bottles 50 cases - 3L bag-in-box 16 - 20L kegs
Release Date:	September 2019

Jamie Peterson's Vintaged Views

After settling and racking the juice off the gross lees, we began fermentation of the '18 Sauvignon Blanc cold and slow in stainless steel tanks. Over two weeks into the four-week fermentation process, the wine was transferred into a mix of wood barrels, where it finished fermenting ten days later.

The wine remained in barrel a total of six months, with the lees stirred frequently after fermentation was completed. It was then racked off the lees back into tanks for further settling and clarification.

Showcasing the classic Dry Creek Valley Sauvignon Blanc terroir is our goal with this wine. We feel we've achieved a true expression of the grape and the region—powerful, complex and vibrant, yet balanced and with nuance.

The Redwood Glen Vineyard is in the southernmost portion of the valley floor, with a road separating the vineyard from the Russian River Valley appellation. Owned and maintained by experienced grape grower Kevin Skene, the vineyard rows run north to south with cane pruning, and a large portion of the sauvignon blanc vines are the Musque clone. These factors all contribute to the classic Sauvignon Blanc characteristics found in the wine.

Tasting Notes

Layered aromas fill the nose with hints of fresh herbs, lemon and white floral laced oak. The round entry flows into a creamy mouthfeel, revealing tropical fruit, Braeburn apple and a citrus essence that surrounds the palate as it lingers. Balanced acidity adds freshness to this intriguing, easy-sipping wine.

A great wine to pair with crab tacos, or fettuccine tossed with prosciutto cream sauce.