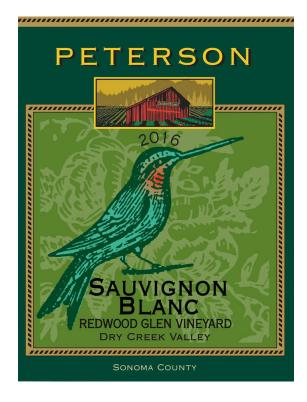
PETERSON



2016 SAUVIGNON BLANC Redwood Glen Vineyard Dry Creek Valley



Technical Data

Composition: 100% Sauvignon Blanc Vineyard: Redwood Glen Vineyard

Appellation: Dry Creek Valley, Sonoma County

Harvest Date: September 8
Alcohol: 13.7%

pH: 3.41

TA: 0.67g/100mL Barrel Aging: 5 months

Cooperage: 25% new French Acacia barrels,

50% older neutral oak barrels,

25% stainless steel

Bottling Date: February 9, 2017 **Production:** 285 cases (750ml)

12 cases - 3L bag-in-box

6 20L kegs

Release Date: April 2017

Jamie Peterson's Vintaged Views

After settling and racking the juice off the gross lees, we began fermentation of the '16 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 four months, with the lees stirred seven times 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

The nose offers lush tropical fruit lightly steeped with creamy oak and pineapple notes. The creaminess found on the nose translates seamlessly to the palate, where it offers a richly textured mouthfeel mingled with vibrant acidity. Citrus infuses the entry with lemon, lime and just a trace of pomelo, while a delicious tropical fruit mix and traces of floral appear mid-palate to merge and linger with the bright flavors.

This refreshing, balanced wine will pair perfectly with seafood, salads, poultry and appetizers, and will quickly become your go-to wine for dinners, picnics, after work drinks with friends, and more.