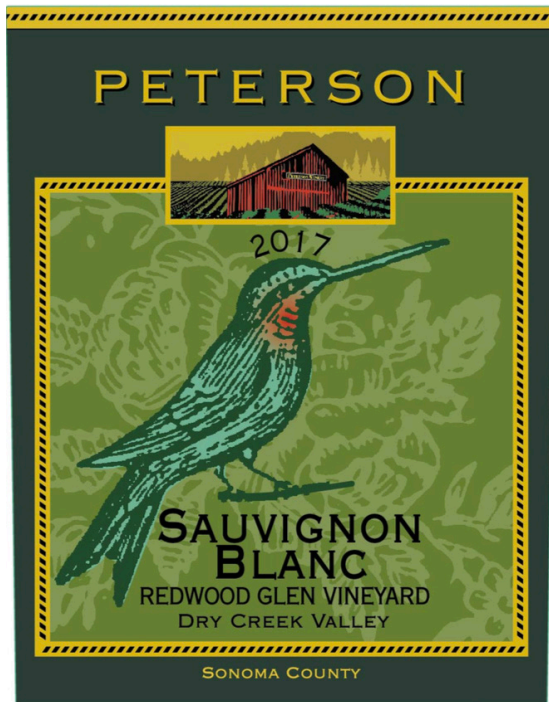


PETERSON



2017 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 5
Alcohol:	13.2%
pH:	3.44
TA:	0.64g/100mL
Barrel Aging:	4 months
Cooperage:	20% 1-year-old French Acacia barrels, 60% older, neutral oak barrels, 20% 2-year-old French oak barrels
Bottling Date:	January 29, 2018
Production:	250 cases - 750ml bottles 25 cases - 3L bag-in-box 11 - 20L kegs
Release Date:	April 2018

Jamie Peterson's Vintaged Views

After settling and racking the juice off the gross lees, we began fermentation of the '17 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 three 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

This delicious Sauvignon Blanc begins with creamy aromatics of tropical fruit with hints of fresh squeezed citrus. The bright entry offers guava, lemon-lime, pineapple and melon with refreshing lime zest edges. Floral notes and subtle white pepper appear mid-palate, adding interest and depth. The smooth texture and balanced acidity frame the luscious flavors as they linger on.

A wonderful wine to pair with creamy artichoke and chicken pasta, arugula, beet and goat cheese salad, or fish tacos with lime-cilantro crema.