

PETERSON



2019 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 23, 2019
Alcohol:	13.3%
pH:	3.47
TA:	0.67g/100mL
Barrel Aging:	7 months
Cooperage:	30% 1-year-old French Acacia barrels 20% 2-year-old French oak barrels 50% neutral oak barrels
Bottling Date:	May 5, 2020
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	190 cases 750ml bottles
Release Date:	September 2020

Jamie Peterson's Vintaged Views

After settling and racking the juice off the gross lees, we began fermentation of the '19 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 seven 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

Along with the expected aromatics of lime zest, fresh lemon and hints of tropical fruit emerges an appealing trace of buttered popcorn. The creamy texture and smooth mouthfeel balance the bright acidity that expands in the long finish. Key lime, crisp apple and a blend of citrus that lingers provide a refreshing palate, which is enhanced with the French Acacia oak influences.

Try it with halibut ceviche, or Greek prawns with tomato and feta served over zucchini noodles.