



2014 SAUVIGNON BLANC
TIMBER CREST FARMS
DRY CREEK VALLEY

Jamie Peterson's Vintaged Views

After settling and racking the juice off the gross lees, we began fermentation of the '14 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 five 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.

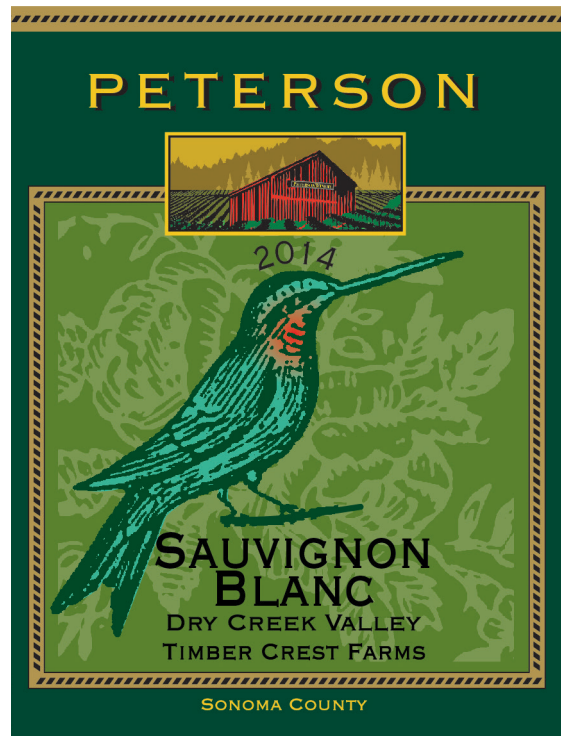
Tasting Notes

Luscious aromatics of tropical fruit and lemon zest set the stage for this balanced wine. The palate offers an ideal combination of vibrant acidity and a creamy mouthfeel. Crisp key lime, Meyer lemon and pomelo mix with traces of green apple, pear and honeydew melon that round out the flavors. Hints of floral and slate appear at the finish while the citrus flavors linger on.

The bright fruit essence and mouthwatering acidity make for a perfect pairing with grilled swordfish with lemon oregano marinade, lemon chicken piccata or a traditional Greek salad.

Vineyard

Our Timber Crest Farms Sauvignon Blanc is from a vineyard planted in 2001 on the valley floor by 4th generation Dry Creek Valley farmer Randy Peters. Adjacent to our winery, the vineyard rows run east to west, with cane pruning, so limited leaf pulling is necessary during the growing season. The soil is a yellow sandy loam, with the vines planted on rootstock 101-14. These factors all contribute to the classic Dry Creek Valley Sauvignon Blanc characteristics found in the wine.



Technical Data

Composition:	100% Sauvignon Blanc
Vineyard:	Timber Crest Farms Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 8
Alcohol:	13.8%
pH:	3.40
TA:	0.59g/100mL
Barrel Aging:	4 months in wood barrels, 2 months in stainless steel
Cooperage:	10% new French oak barrels 25% new Acacia wood barrels 15% 1-year-old Acacia wood barrels 50% 6-9-year-old neutral oak barrels
Bottling Date:	March 18, 2015
Production:	350 cases - 750ml bottles 15 cases - 3L bag-in-box
Release Date:	May 2015