2017 River Ranches Sauvignon Blanc

Russian River Valley

Grow
Harvest 2017 commenced in early August and due to cooler weather, continued slowly with this Sauvignon Blanc being picked on September 11th. These grapes were picked after the vintage dramatically shifted with 100+ degree weather that arrived over Labor Day weekend. Heat isn’t always a bad thing when vineyards are prepared. There was plenty of rain during the winter and the vines were happy and healthy. Warm days with cool nights allowed a perfect balance of acidity and ripeness.

We have discovered that the Russian River Valley’s cool climate is ideally suited to producing the intense, fruit-forward and vibrant style of Sauvignon Blanc that is our hallmark. Early morning fog gives way to sunny, warm afternoons allowing grapes to develop full flavor maturity over an extended growing season while retaining their natural acidity. Our Russian River Sauvignon Blanc is sourced from the heart of the region from the River Road Ranch. Within River Road Ranch, we have divided the vineyard into distinct blocks, based on sun exposure, soil type, and other intrinsic factors. This wine is sourced from Block 8, Clone 1 which shows classic Sauvignon Blanc varietal characters of citrus and grassiness.

Make
Our River Ranches Sauvignon Blanc was picked in the early morning hours and went direct to press where it was cold fermented in 100% stainless steel. Specialty yeast strains enhance aromatics, and cool fermentation temperatures results in a wine that shows the vibrant fresh aromatics of lime, lemon, and citrus blossom.

Taste
From the famous cool climate region, this is a fruit driven yet complex style of Sauvignon Blanc. Lime and citrus flavors form the core of the palate, which is balanced by bright, lively acidity. The lasting impression of citrus carries the wine at every stage with a splash of Gewürztraminer adding a floral note that complements the greenness of the Sauvignon Blanc. Our 2017 River Ranches Sauvignon Blanc is pale straw with a lingering, lemon peel intensity and notes of freshly mowed grass. Pairs beautifully with oysters, fresh chèvre and ceviche or just by itself.