



2017 HAYES SAUVIGNON BLANC

The 2017 Hayes Valley Sauvignon Blanc is made of 100% Sauvignon Blanc grapes and is hand-picked and hand sorted to maintain the highest quality product when it hits the crush pad. The wine is allowed minimal skin contact and is aged and fermented at extremely cold temperatures. This technique allows the wine to maintain its crisp natural acidity, as well as preserve the vibrant aromatic characteristics that would traditionally escape during a warm fermentation. The Central Coast spin of bright citrus and bold melon characteristics blend well with an old world mix of fresh cut grass and subtle minerality.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The Hayes Valley Sauvignon Blanc is destemmed and cold-soaked on skins for 24 hours to allow for limited extraction of phenolics and tannins out of the skins. Post cold soak the wine is pressed off of the skins and cold settled for another 48 hours allowing the clean juice to be racked off of the thicker lees for a clean fermentation environment. This added technique gives the Sauvignon Blanc a rounder mouthfeel and larger body, separating it and its quality from the typical Central Coast or "new world" style of Sauvignon Blanc. Post fermentation, the wine is stored in stainless steel tanks where it is fined and filtered prior to bottling.

TASTING NOTES

Color: Very Light, Pale Straw

Aroma: Fresh Cut Grass, Melon and Lime Rind

Flavor: Lemon-lime, Green Apples and Minerality

Structure: Strong Acid with Light to Long Mid Palate and Finish

Pairing: Butter Poached Halibut, Caprese Salad with Fresh Mozzarella

TECHNICAL INFORMATION

Blend: 100% Sauvignon Blanc

Aged: 100% Stainless Steel Tanks

Harvest date: 8/29 – 9/5

Average Brix at Harvest: 23.0

PH: 3.40

TA: 0.71

Bottling Date: 12/15/17

Alcohol %: 14.2%

