



## Sarah's Vineyard

Santa Clara Valley

California

The philosophy & dream of Sarah's Vineyard brings together the world of fine wine, fine food, and fine art.

www.sarahsvineyard.com



## About Sarah's Vineyard

Marilyn "Sarah" Otterman purchased the initial 10 acres of Sarah's Vineyard in the southern Santa Clara County's Hecker Pass area in 1977. She then planted seven acres of Chardonnay in 1978. Tim Slater purchased the vineyards and winery in 2001. Tim's practices include sectionalized irrigation to conserve water, and minimal sulfur use throughout all stages of production. Sarah's only uses French oak 228 liter barrels, which are topped twice monthly in their humidity controlled barrel room. Bottling is done on premises using Sarah's own small, fully automated bottling line.





## Meet Our Winemakers Tim Slater

Tim has been a DJ, a musician, and a successful "micro-machining" engineer with many patents to his name. He brought a scientific approach to replanting and modernizing S.V., finely balanced by an artist's sensibility and a traditionalist's love of the land. Tim is both grower and winemaker, constantly experimenting in the vineyard and in the cellar. Tim's philosophy is a fairly simple one: bottle by bottle, vintage by vintage; capture the "music of the vineyard" – to grow and produce some of California's finest Pinot Noir and Chardonnay.

## Regional Info

The property occupies 24 acres in the cool climate "Mt. Madonne" district of the southern Santa Cruz Mountains range at a lower altitude that defines it as a part of the Santa Clara AVA. Here in historic Hecker Pass, chilling winds and fog off nearby Monterey Bay mitigate the sunny daytime temperatures and extend hang time. This affords Sarah's Vineyard a coastal microclimate of foggy mornings, sunny afternoons tempered by strong ocean breezes, and chilly nights that are ideal conditions for premium Pinot Noir, Chardonnay and Rhone varietals.



