



BOTTLING DATE: June, 2015

ALCOHOL: 14.5%

pH: 3.38

TA: 0.85 g/L

Residual Sugar: 0.9%

TOTAL PRODUCTION: 445 cases

2014

SAUVIGNON BLANC

DRY CREEK VALLEY

THE VINEYARD

The Rued Family's Dry Creek Valley estate vineyard is located adjacent to the winery in the center of the valley just north of Lambert Bridge Road. Farmed by Richard Rued and his son, Tom, the vineyard was planted in three phases between 2000 and 2003 in deep silt-loam soil that provides both good drainage and good water retention.

WINEMAKING

Fermented and aged in stainless steel tanks, the wine never had contact with oak. Winemakers Steve Rued and his wife, Sonia, craft a classic style Sauvignon Blanc, achieving a purity of varietal character, showcasing citrus and vibrant fruit.

WINE OBSERVATIONS

The 2012 vintage in Dry Creek Valley was a fairly normal year with good rains during the winter and a few in spring. There were no extremely hot days and the grapes were picked in early September in excellent condition with clean, ripe fruit.

TASTING NOTES

Pale straw-yellow in color with aromas of kiwi, Meyer lemon, and lemon grass with delicate fruit flavors of grapefruit, lemon zest, and kiwi. The elegant, refreshingly crisp texture and full, lingering flavors make this a classic match with seafood, chicken, quiche, and white sauce pastas, or enjoyed on its own.