

# Angeline

VINEYARDS

## 2017 RESERVE SAUVIGNON BLANC

### VINEYARDS

Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. Using this to our advantage, we took careful consideration in selecting each of our vineyard sites throughout the county in order to both showcase its breadth and scope as well as how these different microclimates can complement each other. Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

### VINTAGE NOTES

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics

### WINEMAKING

Each vineyard lot is fermented separately with careful attention paid to their individual strengths and distinctions. All lots are hand-picked into ½ ton bins, and dumped, whole-cluster into our press. We use gentle press cycles to limit the extraction of bitter seed and skin tannins, then allow the juice to settle in a chilled tank for two days. Through yeast selection and temperature regulation, we carefully control the fermentations to maximize tropical, citrus, and floral notes. Fermentation is stopped immediately upon reaching dryness, at which point each lot is evaluated for its place in the final blend.

### TASTING

With fresh tropical aromas of passionfruit and guava, followed by juicy green apple, gooseberry, and zesty citrus zest this wine is layered with a definitive minerality and subtle savory notes of lemongrass. An easy drinker with a round creamy palate, balanced by a bright acidity and a lingering ripened fruit finish.



*Appellation: Sonoma County*

*Alcohol: 13.8%*

*Brix: 23.1°*

*pH: 3.38*

*Total Acidity: 6.3 g/L*

*April 2018 Release*