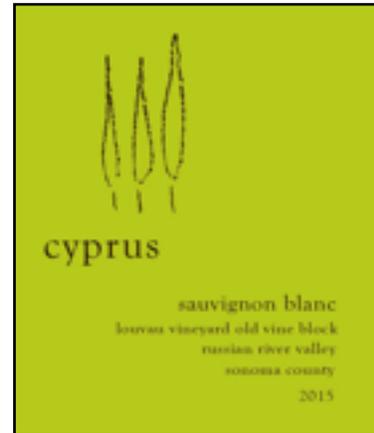


2015 Cyprus Sauvignon Blanc | *Russian River Valley*

Vineyard- From Louvau Vineyard in the heart of the Russian River Valley, this very limited bottling is sourced from two distinct blocks: The North block is 16 year old Sauvignon Musque, the South block is 46 year old dry farmed, Clone 1 Sauvignon Blanc.

Vintage- The 2015 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2015 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.



Fermentation- The grapes were picked at night and whole cluster pressed immediately upon arrival. The newly pressed juice was cold settled in tank overnight then racked off heavy solids to its fermentation tank and a small amount of neutral French oak puncheons. The tank was inoculated with a proprietary yeast blend while the barrels were left to ferment with indigenous yeast. After a slow, cool fermentation the fermenting wine was transferred by gravity to neutral French oak to finish off primary in barrel. The barrels underwent weekly stirring regiments until a month before bottling to build texture, mouth-feel and complexity.

Harvest Date: August 22nd and September 9th, 2015

Winemaker: Daniel Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: 90% Stainless steel fermented with 10% neutral French oak. The wine was left to age for 2 months before bottling.

Bottling: November 2015

Sensory Notes: The 2015 Cyprus Sauvignon Blanc is pale yellow with a tinge of green in color. The nose offers notes of gooseberry, flint and jalapeño. The palate is lively, yet delicate with vibrant acidity. The finish is seamless with zesty flavors of kiwi, persimmon and lime.

Final Technical Information:

pH: 3.19 **TA:** .97g/100ml **Alc:** 13.1%

Available Formats: 750ml

Suggested Retail Price: \$19.00