

2016 Cyprus Sauvignon Blanc | North Coast

Vineyard- Sourced entirely from Leveroni Vineyard in Lake County. This site's high elevation combined with a wide diurnal temperature shift between day and night provides the ideal growing conditions for producing exceptional Sauvignon Blanc.

Vintage- The 2016 vintage offered excellent growing conditions. A mild winter and spring compounded with gentle rainfall contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality.

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: September 12th, 2016

Winemaker: Daniel Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous and proprietary

Cooperage & Aging: 100% neutral French oak and stainless steel, aged 6 months in barrel.

Bottling: March 2017

Sensory Notes: The 2016 Cyprus Sauvignon Blanc is pale yellow with a tinge of green in color. The nose offers notes of melon rind, flint and guava. The palate is lively, yet delicate with vibrant acidity. The finish is seamless with zesty flavors of kiwi, passion fruit and lime.

Final Technical Information:

pH: 3.31 **TA:** .86g/100ml **Alc:** 13.1%

Available Formats: 750ml

Suggested Retail Price: \$19.00