

2017 Kick Ranch Sauvignon Blanc

Cases Produced:

128 cases

Harvest Date:

August 31st, 2017

Fermentation and aging:

The grapes were picked at night and delivered in the early morning to the winery where they were whole cluster pressed to tank and allowed to settle overnight. The wine was then racked to concrete egg and fermented and stored in the egg for 6 months before bottling.

Chemistry:

pH: 3.15

TA: 8.2

Alc: 13.2%

RS: dry: 0.2 %

Vineyard:

Our Sauvignon Blanc comes from Kick Ranch vineyard which is located in a gentle sloping hillside North East of the town of Santa Rosa. The vineyard consists of a gravely clay loam with hard clay below the top soil. Our grapes are grown on a gentle South East facing slope and trained into a quadrilateral cane system. The grape clusters are small at this site and yields are low for Sauvignon Blanc. The vines are a mix of French clones that originally come from the Loire Valley. They are perfectly suited to this site. The grapes are able to ripen fully while still maintaining vibrant acidity and freshness.

Description:

The Kick Ranch Sauvignon Blanc is a classic expression of this variety. The wine has the unmistakable vigor and fruit of Sauvignon Blanc without any grassy or green flavors. The cool site allows the grapes to hold onto its acidity and the combination of the soils and concrete tank fermentation allow the minerality of the wine to shine. The wine has balance and great mouthfeel without being cloying. It finishes with an uplift of clean bright fruit.