TERRA SÁVIA

2011 BLANC DE BLANCS



VINEYARDS

Place of Production: 100% estate-grown Chardonnay from organically farmed Sanel Valley Vineyards, Hopland, southern Mendocino County, California.

Soil: Gravelly benchland loam soils, as described in the historical vineyard records.

Mesoclimate: An inland Mediterranean climate with warm, dry summers, cool nights and mild, rainy winters.

Altitude: 500–600 feet above sea level.

Vineyard Setting & Exposure: Located on the valley floor of Sanel Valley in southern Mendocino County, the estate vineyard is surrounded by the hills of California's Coast Ranges, with Duncan Peak rising to the west.

VINIFICATION

Grape Variety: 100% Chardonnay from organically grown grapes.

Harvest: Hand-harvested at daybreak in small half-ton bins; whole clusters were pressed upon arrival.

Fermentation: Traditional method. Whole-cluster-pressed Chardonnay underwent primary fermentation in stainless steel. The following spring, the base wine was bottled for tirage with yeast inoculation to initiate secondary fermentation in bottle.

Aging: Aged in bottle for up to four years.

Alcohol: 12%

Residual Sugar: 0.5% (5 g/L)

Case Production: 250 cases

TASTING NOTES

Color: Bright straw.

Aroma: Fresh pear and citrus zest.

Tasting Profile: Lively yellow apple, lemon and peach, layered with delicate honeysuckle, almond, brioche and ginger.

14200 Mountain House Rd, Hopland, CA 95449 · (707) 744-1114 · www.terrasavia.com