

# SIVAS-SONOMA

FOURTH GENERATION FAMILY-CELEBRATED WINE

## 2012 SAUVIGNON BLANC

### THE WINE

The aroma of our 2012 Sivas-Sonoma Sauvignon Blanc has an intense concentration of grass and kaffir lime, mixed with notes of Asian pear. Bright and full of character, the nose is pure Sauvignon Blanc. On the palate, this wine has a wonderful contrast between the rich, creamy mouthfeel from the Russian River portion of the blend and the bright, citrus flavors from Sonoma Valley, creating flavors of lemon curd and key lime pie. This Sauvignon Blanc is medium-bodied yet focused, with a silky texture that lingers on the mid-palate as the flavors change from citrus to fresh cut grass.

This Sauvignon Blanc brings several food pairings to mind. Try this with Bibb salad served with lemon vinaigrette and goat cheese, or grilled-vegetable pasta with cumin. For more substantial fare, roast a whole fish and add potatoes and thyme for a pairing that is impeccably balanced.

### APPELLATION

Sonoma County has a rich winemaking pedigree stretching back to the early 1800's. With over 60,000 acres of vineyards and over 450 bonded wineries it has assumed a prominent place among California's premier grape growing regions. The broader Sonoma County AVA includes some 16 sub-appellations each with their own unique microclimates and varietal specialties. Sonoma County is well-known for the diversity of vines that thrive there. The majority of the grapes used in creating this wine came from the Russian River Valley. The Russian River Valley accounts for about one-sixth of the total planted vineyard acreage in Sonoma County. The area generally lies between Sebastopol and Santa Rosa in the south, and Forestville and Healdsburg in the north. The climate is influenced primarily by the regular intrusion of cooling fog from the Pacific Ocean a few miles away to the west. Much like the tide, it ebbs and flows through the Petaluma Wind Gap and the channel cut by the Russian River through the coastal hills. The area is known for its success with cool climate varietals. The Russian River Valley was shaped millions of years ago by eruptions by volcanic vents that deposited volcanic ash over layers of eroded bedrock. This created sandstone of loam known as "Goldridge soil." The combination of this well watered and well-drained soil along with mild climate temperatures allows the grapes to develop full flavor maturity over an extended growing season while retaining their all-important natural acidity.

### VINTAGE

Sonoma enjoyed idyllic grape growing conditions in 2012. A perfect spring bud break, followed by steady flowering, an even fruit set, and just the right amount of warm sunny days and cool foggy nights, ensured that grapes enjoyed the extended hang time needed to fully develop. This was welcome news to local winemakers after having weathered the excessively wet and cool conditions of the previous two vintages. The 2012 harvest in Sonoma produced exceptional grapes showing great structure and finesse, with well-developed fruit flavors and balanced acidity.

### OUR PHILOSOPHY

Now in our second century of crafting wine in the Sonoma Valley, we continue to be inspired by my grandfathers' can-do spirit. In every bottle of Sivas-Sonoma we pay homage to our family founders who paved the way for our generation of winemakers and those to follow.



**BLEND** 100% Sauvignon Blanc

**APPELLATION** Sonoma County

**OAK AGING** Stainless Steel

**VINTAGE** 2012

**PH** 3.34

**WINEMAKER** Gloria Mercado-Martín

**TA** 6.5 g/L

**ALCOHOL** 14.0%

**UPC** 8 33302 01003 9