

SIVAS-SONOMA

FOURTH GENERATION FAMILY-CELEBRATED WINE

2013 SAUVIGNON BLANC

THE WINE

Our 2013 Sivas-Sonoma Sauvignon Blanc exudes a juicy, green apple and appealing herbaceous aroma complemented by bright citrus and melon flavors, a hint of minerality and refreshing acidity. Additional subtle flavors of Meyer lemon, guava and grapefruit meld seamlessly on the palate and contribute to a multilayered mouthfeel that is, at once rich and creamy, yet crisp and bright. The long, refreshing and crisp finish lingers on the palate.

The versatility of our 2013 Sauvignon Blanc allows for pairing with a wide variety of dishes. Enjoy this elegant wine with fresh sole in a lemon caper sauce or grilled shrimp and avocado salad. For more substantial fare, pair with rosemary roasted chicken and potatoes.

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 has become well-known and highly regarded for the diversity of vines that thrive here. The majority of the grapes (71%) came from the Alexander Valley, the largest sub-appellation in Sonoma County. Alexander Valley is sheltered from influence of the nearby Pacific Ocean by the low lying hills northeast of Healdsburg. The area is generally warm allowing the grapes to have sufficient time on the vine for peak ripeness. Gravelly loam soils straddling the Russian River, which runs through the valley floor, encourage Sauvignon Blanc to flourish.

The Sonoma Valley AVA, also known as the Valley of the Moon, encompasses the southeast corner of Sonoma County. Bordered by two mountain ranges, the Sonoma Mountains to the west and the Mayacamas Mountains to the east, the area is known for its unique terroir. Sonoma Valley is generally cooler in the southern parts with fog from the San Pablo Bay reaching the valley, while temperatures tend to increase as the valley continues north and inland. Typically, valley floor soils are fertile and possess loam characteristics while the mountain soils tend to be rockier and well-drained.

The easternmost Sonoma County wine region, Knights Valley, is one of the county's original five AVAs. Distinguished as having the warmest climate of the county's viticulture areas, the region's warm afternoons and cool evenings provide ideal growing conditions for Sauvignon Blanc. The unique character of this remote appellation can be discovered in its vineyards where grapes of regal quality are produced.

VINTAGE

2013 was a long and moderate growing season in Sonoma County offering both impressive quality and yield resulting in rich, well-balanced wines. The growing season got off to a fast start in April and was warm enough, and early enough, to bring all grapes to full ripeness without any weather mishaps. While summer offered an abundance of sunshine, temperatures rarely spiked above the mid-90s and, with the exception of a few sprinkles, fall rains never arrived. After a productive 2012, winemakers were pleased with another plentiful year. The 2013 harvest yielded exceptional grapes showing great structure and finesse, with well-developed fruit flavors and balanced acidity. Our 2013 Sauvignon Blanc is a true standout displaying elegant structure, beautiful color and wonderfully perfumed aromas.



BLEND 100% Sauvignon Blanc

APPELLATION Sonoma County

OAK AGING Stainless Steel

VINTAGE 2013

PH 3.21

WINEMAKER Gloria Mercado-Martín

TA 7.1 g/L

ALCOHOL 14.0%

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