

SIVAS-SONOMA

FOURTH GENERATION FAMILY-CELEBRATED WINE



2014 SAUVIGNON BLANC

THE WINE

Our 2014 Sivas-Sonoma Sauvignon Blanc exhibits a wonderful floral aroma, picking up grapefruit and green apple scents as it warms up in the glass. This wine shows a fine balance between natural acidity, and an appealing edge of minerality. Lingering nicely on the fresh citrus-and herb marked palate, flavors of poached pears and watermelon rind radiate throughout. With a firm structure and a mouthwatering finish, it's not surprising that this wine lends itself to a wide variety of food pairings. Enjoy an arugula salad with herbed goat cheese medallions, fresh lump crab cakes or lemon-garlic shrimp skewers.

APELLATION

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 17 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 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.

Another large piece of this blend comes from a single vineyard in the Russian River AVA. We worked with the Soracco family to cultivate fruit that would showcase this area's most pleasant flavors and aromas. The climate here provides for a long, cool growing season, which allows the Sauvignon Blanc natural characteristics to come through. Most notably, lemongrass with tropical fruit overtones and a crisp, clean palate.

VINTAGE

Despite yet another year of drought conditions, winegrowers and winemakers were excited by the quality of fruit coming off the vine in 2014. From the dry winter, water restrictions, and unexpected rains during budding, the growing season was filled with unease. Fortunately, grapes developed with great flavors, sugars and acid levels. Typical moderate climate with cool breezes and perfectly timed fog patterns in August allowed Sonoma County fruit to mature evenly. Grapes ripened at an optimal pace, reaching an ideal flavor profile for picking.

BLEND 100% Sauvignon Blanc

APELLATION Sonoma County

OAK AGING Stainless Steel

VINTAGE 2014

PH 3.27

WINEMAKER Gloria Mercado-Martín

TA 6.2 g/L

ALCOHOL 13.5%

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