

# SIVAS-SONOMA

FOURTH GENERATION FAMILY-CELEBRATED WINE



## 2015 SAUVIGNON BLANC

### THE WINE

Our 2015 Sivas-Sonoma Sauvignon Blanc opens with enticingly fresh aromas of grapefruit, lychee, and gooseberry, complimented with light floral notes. On the palate, honeydew melon, lime and lively citrus acidity lead to a bright and pleasant finish. The light-to-medium body and smooth, lush mouthfeel—obtained by gently stirring the wine on its lees—makes this a memorable Sauvignon Blanc to be enjoyed on its own or with a wide array of foods. Serve our wine alongside striped bass roasted with potatoes and thyme, trout with Meyer Lemon Vinaigrette, or basil risotto. It also makes a wonderful aperitif anytime of the year.

### 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 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 Dry Creek, the second largest sub-appellation in Sonoma County.

Dry Creek Valley's warm days are tempered by morning fog from the Pacific, creating a perfect climate for Sauvignon Blanc and Zinfandel grapes. The region's rocky soil is ideal for concentrating fruit and flavor characters for Cabernet Sauvignon, Zinfandel, Merlot, Chardonnay and Sauvignon Blanc.

### VINTAGE

The 2015 vintage will be remembered as one of the earliest in history, with harvest ending in September. Winemakers and growers alike were overjoyed with the high temperatures of August that accelerated maturity and picking times. With the fourth year of drought on the books, concern for the grape crop started early in the season. The trepidation was justified when May weather proceeded to bring cool temperatures. Unfortunately for many in Sonoma, the cold coincided with blooming, which affected pollination. As flowers were never fertilized, they fell to the ground and created an effect called shatter. Thankfully, summer was sunny and fairly warm, particularly September and October. The Sonoma Coast, which produces many of the top Pinots and Sirahs in the county, had an extremely small crop because of unusually cool weather in April and May. Despite the struggles with yield, berries were able to gain concentration in flavor due to the fact that there was less fruit on each cluster.

**BLEND** 100% Sauvignon Blanc

**APPELLATION** Sonoma County

**VINTAGE** 2015

**WINEMAKER** Gloria Mercado-Martín

**ALCOHOL** 13.5%

**OAK AGING** Stainless Steel

**PH** 3.37

**TA** 6.3 g/L

**UPC** 8 33302 01003 9