

Angeline

VINEYARDS



Appellation: Sonoma County
Alcohol: 13.8%
Brix: 23.4°
pH: 3.36
Total Acidity: 6.2 g/L

2015 RESERVE SAUVIGNON BLANC

VINEYARDS

Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. Using this to our advantage, we took careful consideration in selecting each of our vineyard sites throughout the county in order to both showcase its breadth and scope as well as how these different microclimates can complement each other. Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

VINTAGE NOTES

The culmination of factors from another drought year in California surprised us with another wonderful vintage. An unseasonably dry and warm winter, which led to an early spring, forced the vines into bud break during peak frost season. However, the spring weather stayed mild during fruit set and led into a relatively warm summer which hastened ripening to unprecedented early harvest dates. Although the crop, overall, was lighter (and much, much earlier), than we've seen in several years, the outstanding quality of the fruit and resulting wines cannot be understated.

WINEMAKING

Due to the vastly different styles, each lot is fermented separately with careful attention paid to their individual strengths and distinctions. All lots are hand-picked into ½ ton bins, and dumped, whole-cluster into our press. We use gentle press cycles to limit the extraction of bitter seed and skin tannins, then allow the juice to settle in a chilled tank for two days. Through yeast selection and temperature regulation, we carefully control the fermentations to maximize tropical, citrus, and floral notes. Fermentation is stopped immediately upon reaching dryness, at which point each lot is evaluated for its place in the final blend.

TASTING

Although an uneven bloom back in March of 2015 gave rise to some concern about uneven ripening come harvest, this vintage has come around as one of our favorites, particularly in regards to our Sauvignon Blanc. With graceful aromas of white peach and nectarine, crisp green apple, and tart lemon, this wine is balanced by a subtle minerality, and fresh green notes. This wine is an easy drinker with a crisp, clean palate, and a lingering ripened fruit finish.

CSPC: #780357

CONTACT

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