



Scissor Tail Ranch™

VINEYARD

2013

SAUVIGNON BLANC

Dry Creek Valley

VARIETAL COMPOSITION:

100% Sauvignon Blanc

APPELLATION:

Dry Creek Valley

HARVEST:

September 2013

TECHNICAL DATA:

13.9% Alc. by Vol.

RS:0.03

TA: 0.53 G/L

pH: 3.18

COOPERAGE:

Fermented and aged 5
months in stainless steel

VINTAGE:

The 2013 vintage was an ideal growing season from bud break to harvest. Total rainfall was normal and most of it was received in November and December (2012) which replenished the reservoirs, but did not provide much moisture for the vines in the spring. Because the late winter was dryer than most years, irrigation began two months earlier than usual. Bud break was two weeks earlier than 2012 and the weather during the blooming period was ideal for fruit set and berry development. During the summer, the cycle of warm days and cool nights allowed the ripening process to progress uniformly. The benefit of an early season like this one is the ability to let the crop hang longer allowing ideal flavors to develop. The consistent temperatures and warm, sunny days, promoted even ripening; harvest progressed with a steady flow of high, quality fruit being delivered to the winery daily after being hand-picked in the early morning hours.

VINEYARD:

The grapes for this wine were sourced from several Dry Creek Valley vineyards in Sonoma County where generally warmer temperatures prevail. The family of growers are fourth generation grape growers and maintain intensive viticulture standards including canopy management for proper sun exposure, careful leaf removal, and irrigation management to ensure vines achieve even and complete berry ripening so uniformity and consistency come more naturally.

WINEMAKING:

The grapes were hand harvested in the early morning to preserve freshness and acidity. Whole cluster pressing, where entire grape bunches are pressed very gently, was used to extract the juice. This minimizes the harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems. The wine was fermented and age in stainless steel to preserve the bright, fresh flavors of Sauvignon Blanc.

TASTING NOTES:

This elegant Sauvignon Blanc possesses flavors of pineapple, melon, lychee and a hint of grapefruit. The wine is beautifully balanced with crisp acidity, bright flavors and an elegant style.