



# 2009 Sauvignon Blanc

High Valley Appellation  
High Serenity Ranch

## WINEMAKING NOTES



10915 HIGH VALLEY ROAD  
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100% ESTATE GROWN, PRODUCED AND BOTTLED.  
SUSTAINABLY FARMED.

**The 2009 vintage represents our inaugural collaboration with renowned winemaking consultant David Ramey and our own winemaker, Kevin Robinson.**

## FRUIT

100% Sauvignon Blanc

## VINEYARDS

Our home ranch on the Westside of High Valley appellation has been know as “High Serenity Ranch” for over one hundred years and includes 2 distinctive blocks that contribute to this vintage. Each has been planted on well-drained gravelly loam soils with a mix of clones 1, 376, 530 and Musque. High Valley’s signature cooler growing conditions allow for longer hang-time enhancing flavor development and acid retention in the juice and finished wine.

## WINEMAKING

Grapes were harvested early each morning to ensure they are cold when they arrive to the winery for gentle pressing. After 24 hours of settling, the juice was racked off the heavy lees, inoculated with yeast. 50% fermentation in stainless steel tanks, 25% in neutral oak barrels and 25% in stainless steel barrels.

## AGING

Sur Lie aging lasted 8 months with battonage (lees stirring) every 1-2 weeks to create additional body and viscosity in the resulting wine.

## TASTING NOTES

The wine shows vivid citrus aromas of nectarine and lime, complimented by green apple, pear and vanilla cream. Lively minerality and crisp, balanced acidity accentuates the flavors of lemon custard, white peach and pineapple in a seamless finish.

## TECHNICAL NOTES

Harvest Dates: August 28 – September 8, 2009

Sugar at Harvest: 23.0 Brix

Bottling Dates: June 28, 2010

TA: .066g/100ml

PH: 3.28

Alcohol: 13.8%