



2009 Serenity

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES

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

A proprietary blend of Sauvignon Blanc, Pinot Grigio, Gewurtztraminer and Semillon

VINEYARDS

Our home ranch on the Westside of High Valley appellation has been know as “High Serenity Ranch” for over one hundred years, lending the namesake to our expressive proprietary white wine. The vineyard blocks producing fruit for Serenity are comprised of gravelly loams from some of the coolest sites within High Valley. The lower temperatures on the valley floor allow for longer hang-time enhancing flavor development and acid retention in the juice and finished wine.

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 distinctive and intense fragrances of gooseberry, green apple, pineapple and juniper berry are followed on the palette by Honeydew melon and kiwi. A perfect balance of acidity with a hint of sweetness makes this wine a perfect match to spicy pan-Asian flavors, Tex-Mex or exotic Indian cuisine. It also works perfectly on its own by the pool on a warm afternoon.

TECHNICAL NOTES

Harvest Dates: August 25 – September 26, 2009

Sugar at Harvest: 23.2 Brix

Bottling Dates: July 13, 2010

TA: .062g/100ml

PH: 3.24

Alcohol: 13.7%

Residual Sugar: 0.7%



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM