



2018 Sauvignon Blanc

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



100% ESTATE GROWN, PRODUCED AND BOTTLED.
SUSTAINABLY FARMED.

Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the raw and remote Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and Brassfield's winemaking team, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Sauvignon Blanc

VINEYARD & WINEMAKING

All of the fruit for this wine is grown on the floor of High Valley at 1,800 ft. Elevation. Diurnal temperature swings of more than forty degrees are frequent in the valley, enabling ripeness and the retention of acidity. The grapes are picked at the peak of ripeness and fermented separately in the winery. The resulting juice is fermented in stainless steel tanks and fermentations are kept cold. The wine remains on the lees as long as possible, for freshness and body. The wine is lightly fined and filtered before bottling.

TASTING NOTES

This wine shows the fruit forward side of Sauvignon Blanc while retaining ample acidity for a beautiful balance. Notes of cut grass accent delicious flavors of lime, pear, melon, pineapple, and orange rind. The soft coating mouthfeel leads to a dry and lengthy finish.

TECHNICAL NOTES

Harvest Dates: September 8, 2018

Sugar at Harvest: 23.0 Brix

Bottling Date: May 15, 2019

TA: 6.7 g/L

pH: 3.17

Alcohol: 13.8%

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