



Brassfield
ESTATE WINERY

2016 Sauvignon Blanc

A VIBRANT AND ELEGANT VARIETAL

With cool growing conditions, that allow for longer hang-time, the raw and remote High Valley Appellation's west side produces Sauvignon Blanc grapes of exceptional quality.

Like all the best wines in the world, these wines are estate-grown, produced, and bottled, with devotion to sustainable practices that steward the land and support the craft of winemaking.

The result: every bottle of Brassfield Estate wine offers a memorable experience at a truly exceptional value.

THE 2016 SAUVIGNON BLANC VINTAGE

David Ramey's wines of balanced expression have made him one of the most renowned and influential winemakers in America today. He continues in his signature style with the 2016 Sauvignon Blanc, a vibrant and fresh stone fruit alternative to the New Zealand style.

100% ESTATE-GROWN AND BOTTLED. FRESH AND VIBRANT.

2016 Sauvignon Blanc

TASTING NOTES

Bursting with refreshing notes of tangerine peel, lemongrass, and lime encasing a bright core of grapefruit and herbs our Sauvignon Blanc is a love letter to the Northern California summer. Going deeper on the first sip reveals layers of ripe guava, apricot, pear, and Granny Smith apple. The racy acidity, subtle minerality, and savory artichoke like flavors carry the finish on for days. Bring the chèvre...

TECHNICAL NOTES

Fruit: 100% Sauvignon Blanc

Aging: Sur lie aged 5 months with battonage (lees stirring) every 3 weeks to create additional body and viscosity.

Harvest Dates: August 23 - September 6, 201

Sugar at Harvest: 21.5-24.6 Brix

Bottling Dates: April 12, 2017

TA: 6.5 g/L

pH: 3.30

Alcohol: 13.6%

KEY SELLING POINTS

- 100% estate-grown and bottled
- Sustainably farmed
- Stone fruit flavored alternative to the New Zealand ruby red grapefruit style
- Fresh and vibrant everyday wine
- Eighth vintage for Consulting Winemaker David Ramey

VINEYARDS

Our home ranch, on the west side of High Valley Appellation, has been known as "High Serenity Ranch" for over one hundred years. Each block has been planted on well-drained gravelly loam soils with a mix of clone 1, clone 376, clone 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 were cold when they arrived to the winery for gentle pressing. After 24 hours of cold settling, the juice was racked off only the heavy lees and was fermented in 50% neutral French oak barrels and 50% stainless steel tanks and barrels.