



2016 Sauvignon Blanc

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

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BRASSFIELDESTATE.COM

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, in collaboration with acclaimed Consulting Winemaker David Ramey, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Sauvignon Blanc (53% Clone 1, 26% Clone 376, 21% Sauvignon Musque)

VINEYARD

Our home ranch, on the west side of High Valley Appellation, has been known as “High Serenity Ranch” for over one hundred years. Vineyard blocks of Sauvignon Blanc have been planted in the well-drained gravelly loam soils in the heart of the valley floor, as well as in the volcanic red soils found on the knolls at the edge. High Valley’s elevation of 1,800 ft. and its signature intense diurnal temperature changes enhance flavor development and acid retention in the grapes grown here.

WINEMAKING

With the goal of retaining this grape’s crisp and fresh profile while building layers of texture and flavor we take a multi-staged approach to crafting our estate Sauvignon Blanc. Harvesting fruit at different stages of ripeness allows us to capture both Sauvignon’s raw intensity, and its palette filling exotic fruit profile. We select grapes from a range of soils, aspects and clones and then ferment them separately. This process facilitates an expertly assembled blend to achieve maximum complexity. The selected lots are fermented in a mix of stainless steel tanks and barrels, as well as concrete vessels in an egg shaped form. We ferment cool enough to preserve delicate aromas but warm enough to add mouth filling body. The resulting wine is kept on its lees as long as possible. Finning and filtration are executed at the minimum levels necessary to prepare the wine for bottling.

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

Harvest Dates: August 23 to September 6, 2016

Sugar at Harvest: 21.5-24.6 Brix

Bottling Date: April 12, 2017

TA: 6.5 g/L

pH: 3.30

Alcohol: 13.6%