



2017 Sauvignon Blanc

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

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 unique intensity of Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and the winemaking team at Brassfield. Our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Sauvignon Blanc

VINEYARD

All of the fruit for this wine is grown on the floor of High Valley at 1,800 elevation. Diurnal temperature swings of more than forty degrees are common in the valley, enabling ripeness and the retention of acidity. The grapes for this wine are a blend from three clonal selections which span two distinctive soil types. Forty-four % clone 376 and eight % clone 1 from the alluvial soils that dominate the valley floor and forty-eight % clone 27 (Sauvignon Musque) from a volcanic slope on the northern edge of the valley.

WINEMAKING

Our 2017 Sauvignon Blanc is a sum of two distinctive components. Fruit processed using reductive winemaking techniques and stainless steel tanks keeping the fresh aromatic favors intact and fruit crafted into wine with our own proprietary method developed at the estate. This second method involves keeping the grape skins in contact with the juice for four plus days while fermentation is started. Fermentation takes place in stainless steel drums. Then the resulting highly concentrated wine is then transferred to French oak barrels, 15% new, for aging with its lees for four months. This component brings a mouth-filling richness and intense rind-like fruit flavors to the fine blend. Our goal is a distinctive and approachable wine that stands out from the crowd.

TASTING NOTES

This is the most unique and distinctive Sauvignon Blanc Brassfield has ever produced. It has a style all its own with a richness and depth not found in typical California Sauvignon Blancs. Its nose is a complex mix of lime zest, Mandarin orange, melon, peppery spice, and cut grass. Pear, grapefruit, and guava provide a mouth-filling injection of ripe fruitiness. The wine's pale straw color is indicative of the winemaking methods and hints of the lengthy finish that is a synergy between extracted grapes, subtle oak, and delicate minerality.

TECHNICAL NOTES

Harvest Dates: August 23 to September 12, 2017

Sugar at Harvest: 22.5 Brix

Bottling Date: June 26, 2018

TA: 6.0 g/L

pH: 3.37

Alcohol: 13.8%