



Brassfield
E S T A T E W I N E R Y

2015 Sauvignon Blanc

Introducing

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 2015 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 2015 Sauvignon Blanc, a vibrant and fresh stone fruit alternative to the New Zealand style.

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

2015 Sauvignon Blanc

TASTING NOTES

The 2015 Sauvignon Blanc exhibits ripe, golden delicious apples that combine a lushness of flavor with a restraint provided by its natural and refreshing acidity. Pears, fresh green figs, citrus blossom, lightly roasted almonds, and lime zest on the nose represent the trademark notes of Sauvignon Blanc. On the palate, there are flavors of Honeycrisp apples, sweet melon, lemon-lime, and a touch of brioche that make for a wine that both quenches your thirst while begging for another glass. Dishes like spaghetti carbonara or roasted chicken with lemon and garlic make for classic and delicious pairings.

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 6-17, 2015

Sugar at Harvest: 22.5 Brix

Bottling Dates: May 25, 2016

TA: 7.5 g/L

pH: 3.21

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
- Seventh 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 settling, the juice was racked off only the heavy lees and was fermented 50% in stainless steel barrels and 50% in neutral French oak barrels.