



2015 Sauvignon Blanc

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

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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. David Ramey produced, family-owned, and estate-grown. Brassfield Estate wines are fruit-driven, balanced and delicious.

FRUIT

100% Sauvignon Blanc

VINEYARD

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 the heavy lees and was fermented 65% neutral French oak barrels and 35% in stainless steel tank. This Sauvignon Blanc is a native yeast fermentation, giving the wine a complex aromatic profile and layered mouth feel.

AGING

Sur lie aging lasted five months with battonage (lees stirring) every three weeks to create additional body, viscosity and elevated mouth feel in the resulting wine.

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

Harvest Dates: August 6-17, 2015

Sugar at Harvest: 22.5 Brix

Bottling Date: May 25, 2016

TA: 7.5 g/L

pH: 3.21

Alcohol: 13.6%