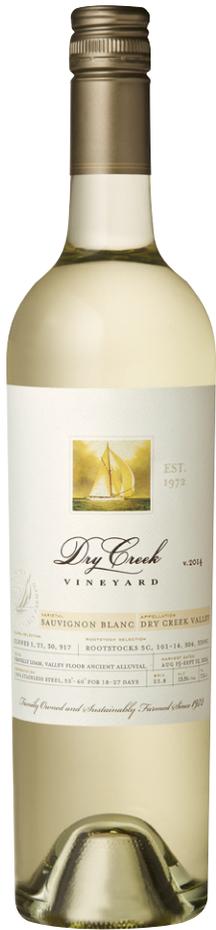


2014 SAUVIGNON BLANC – DRY CREEK VALLEY



HISTORY

This delicious 100% Dry Creek Valley Sauvignon Blanc reflects the vision of the second generation. Crafted from several distinct vineyard sites, this new blend incorporates 14% Sauvignon Musqué and 4% Sauvignon Gris. The Sauvignon Musqué provides a vibrant and juicy weight to the palate without the use of oak aging. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture this varietal provides to the final blend. In expressing the Dry Creek Valley's unique terroir, this beautiful wine displays pungent, racy aromas and a full-bodied mouthfeel.

GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at the just the right time to recharge the ground water for the early growing season. Warm, dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

This delicious new wine incorporates Sauvignon Musqué and Sauvignon Gris - with the Sauvignon Gris being a first for Dry Creek Vineyard. At first swirl, this wine presents wonderful brightness with fresh citrus, lime and creamy notes that are vibrant - almost like a warm summer day. On the palate, the fruit is lively mingling with honeysuckle, Asian pear and spicy undertones. There is also a rich texture to the wine that shines through even though there was no oak aging. Seamless from start to finish, this is an elegant and refined Sauvignon Blanc that could age for years to come.

90 Points
VERY HIGHLY RECOMMENDED
California Grapevine

2013 Vintage

90 Points
EDITORS' CHOICE
Wine Enthusiast

88 Points - One Star
GOOD VALUE
Connoisseurs' Guide to California Wine



RELEASE DATE May 2015

BLEND 82% Sauvignon Blanc, 14% Sauvignon Musqué,
4% Sauvignon Gris

APPELLATION Dry Creek Valley

HARVEST DATES August 29 - September 21, 2014

ALCOHOL 13.5%

FERMENTATION Stainless steel fermented at an average of 55°F for approximately
25 - 28 days.

BRIX Average 22.9

PH 3.36

TA 0.61g/100mL

SOILS A combination of sand and clay soils, mostly valley floor vineyards

VINE AGE Average 16 years

YIELDS About 5 tons per acre