



#### WINEGROWING INFORMATION

With a warm, dry spring hastening the onset of budbreak, the 2013 growing season began with an excellent start. The perfect weather persisted for flowering and fruit set, and the continuation of dry conditions resulted in smaller canopies and small berries, both predictors of a fine harvest. With the exception of one heat spike in late June, beautifully consistent, mild temperatures throughout the summer resulted in an exceptional vintage and the earliest harvest in recent history. Our Sauvignon Blanc grapes achieved full ripeness and flavors and were hand-harvested on September 5th. They were brought to the winery for whole cluster pressing into both stainless steel drums and new French oak barrels, and fermented with primarily native yeasts. The wine was aged sur lie for seven months with weekly batonnage, and bottled on April 30th, 2014.

#### TASTING NOTES

Subtly complex aromas of white peach and nectarine fill the nose, embellished with notes of candied citrus and honeyed tropical fruits. On the palate, the wine strikes a balance between a Graves from Bordeaux and the New World, its fine acidity combining with sweetness of fruit and lingering minerality to produce a fresh yet full-flavored Sauvignon Blanc. Notes winemaker Françoise Peschon: This wine is a very sophisticated Sauvignon Blanc, expressing purity, elegance and complexity in a classic style of the varietal.