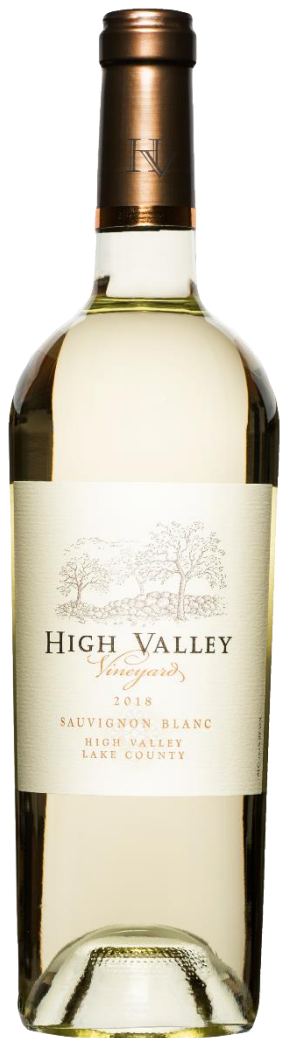


HIGH VALLEY *Vineyard*



VINTAGE 2018 SAUVIGNON BLANC

Located in the Coastal Ranges of northeastern Lake County, the High Valley AVA rises between 1,600 and 3,000 feet in elevation, providing our finest mountain fruit.

VINTAGE 2018

2018 was the longest vintage ever! Our first grapes came in on August 21st and our last grapes came in November 16th. However, slow and steady wins the race. A long, mild temperature vintage always makes for the greatest wine, because the grapes can slowly ripen. We call it hang time. We haven't seen wines this dense and concentrated in a few vintages.

BARREL AGING AND WINEMAKING

The grapes for this wine come from the north slope of Betsy's Vineyard. 13°C fermentations lasting over a month, all in stainless steel, are best for this High Valley Sauvignon Blanc. Of the three Sauvignon Blancs we produce, this Betsy's Vineyard block is the most austere with delicate, yet balanced flavors.

Alcohol 13.1%, Total Acidity 0.72, pH 3.77, RS 0.82 **SRP \$27**

"This High Valley Sauvignon Blanc has notes of apricot and pear that come through on the nose, uplifted with hints orange blossom. The grapefruit flavors on the palate show nicely with undertones of lemon grass and a hint of pineapple on the finish."

- Joy Merrilees, Director of Winemaking and Production