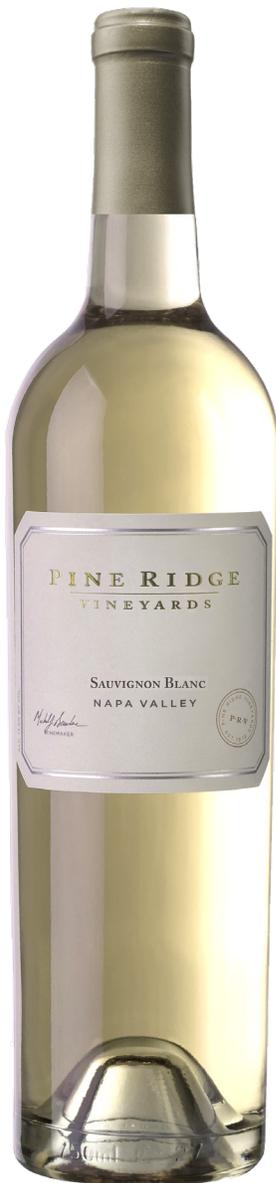
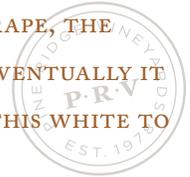


PINE RIDGE

VINEYARDS

2017 SAUVIGNON BLANC

THE 2017 IS THE INAUGURAL RELEASE OF THE PINE RIDGE VINEYARDS SAUVIGNON BLANC. SAUVIGNON BLANC IS THOUGHT TO HAVE ORIGINATED IN THE SOUTHWEST OF FRANCE AS AN INDIGENOUS GRAPE, THE NAME COMING FROM THE FRENCH *SAUVAGE* MEANING “WILD,” AND *BLANC* MEANING “WHITE.” EVENTUALLY IT MADE ITS WAY TO BORDEAUX, SO OUR WINEMAKING TEAM THOUGHT IT SUITABLE TO PRODUCE THIS WHITE TO COMPLEMENT OUR CABERNET SAUVIGNONS.



VINEYARDS The grapes for our Sauvignon Blanc come from the Lovall Valley, a hidden gem nestled in the Mayacamas Mountains straddling the border of Napa and Sonoma Counties. The elevation (650 feet), the clay-loam and ancient marine soils, and the area’s coldest temperatures provide ideal conditions for growing Sauvignon Blanc.

HARVEST AND WINEMAKING Grapes were picked at night, brought to the winery and whole cluster pressed, then cold settled for 24 to 48 hours. Grapes were barrel fermented in 40 percent new French oak, 30 percent in neutral oak, and 30 percent in stainless steel. The combination of fermentation vessels allowed bright fruit character to shine through while fully integrating complexity and texture. The wine did not undergo malolactic fermentation and was stirred every other week for four months prior to racking and bottling in May.

TASTING NOTES Aging the wine in a combination of oak and stainless steel barrels imparts zesty flavors of fresh green herbs, tropical fruit, citrus, and orchard fruit along with a rich, creamy texture. Enjoy with shellfish, fresh goat cheese, or grilled vegetables with herbs.

VARIETY:	100% SAUVIGNON BLANC
DATE HARVESTED:	SEPTEMBER 10, 2017
BARREL AGING:	8 MONTHS IN 40% NEW FRENCH OAK, 30% NEUTRAL OAK, 30% STAINLESS STEEL BARRELS
RELEASE DATE:	JUNE 2018
AGING POTENTIAL:	RECOMMENDED CONSUMPTION WITHIN THREE TO FIVE YEARS
APPELLATION:	NAPA VALLEY, CALIFORNIA
SRP:	\$38
ALCOHOL:	14.3%