



**VINEYARD SOURCES:** 96% *Roblar Vineyard, Santa Ynez Valley*; 4% *Vogelzang Vineyard, Happy Canyon, Santa Ynez Valley*. These vineyards are located in the “sweet spot” of the quality zone for Bordeaux varietals, particularly Sauvignon Blanc, in Santa Ynez Valley. Because of its location in the south-eastern corner of the Santa Ynez Valley, the morning fog burns off earlier than the rest of the valley, providing a longer day of heat units. The late afternoon marine winds ease the extended heat, and ensure good hang time for the fruit. In addition to the advantage of these weather patterns, the gravelly loam soils are scattered with rock and pebbles, contributing to the excellent drainage and low vigor of the vines.

**VINTAGE:** Contrary to the erratic weather of the 2010 and 2011 vintages, 2012 featured very favorable, well timed weather patterns throughout the growing season. Winter rainfall was below average, but showers in March replenished the soil profile just as the vines were beginning the growth cycle. Consistently cool summer temperatures and several warm spells in September and October helped fully ripen the fruit. Crop size was characteristically small, which promoted concentration and complexity in the fruit.

**WINEMAKING:** These Sauvignon Blanc grapes were handpicked and gently pressed as whole clusters. The juice was fermented in stainless steel to protect the integrity of the fruit. Following fermentation, the wine was racked to older French oak barrels, which imparted the right touch of complexity and richness to the wine without overshadowing the fresh nature of the fruit. The wine aged five months in older French oak and was bottled in early June 2013.

**TASTING NOTES:** This is the first Sauvignon Blanc produced under the Ken Brown Wines label, though Ken has many years experience with this varietal. The wine displays fresh, lively aromas of honeydew melon, passion fruit and guava against a gravelly, mineral background with subtle herbal notes and a touch of spice. The flavors are varietally true, with hints of white peach and honeydew melon. The mid-palate is exceptionally silky and leads to a bright lift of natural acidity on the finish.

#### TECHNICAL DATA

T.A.: 7.6 g/l

pH: 3.16

Alcohol: 14.1%

Production: 66 cases