



VINEYARD SOURCES: 100% *Vogelzang Vineyard, Happy Canyon, Santa Ynez Valley*. This vineyard is located in the “sweet spot” for Sauvignon Blanc in Santa Ynez Valley. Because of its location in the southeast corner of the valley, the morning fog burns off earlier than the rest of the appellation, providing a longer day of heat units. The late afternoon marine breezes ease the extended heat, ensuring good hang time for the fruit. Gravely loam soils provide excellent drainage and contribute to the low vigor of the vines.

VINTAGE: 2013 is hailed as a near perfect vintage across the state of California, described as “early, even and excellent.” Harvest began about two weeks earlier than normal in Santa Barbara County and weather patterns were ideal—every week brought a warm up followed by a cool down in temperatures. This pattern allowed grapes to develop slowly and evenly, enabling winemakers to pick at the perfect ripeness. A lack of rain during the harvest season also contributed to grape quality. Yields were slightly above normal due to a greater number of clusters on each vine, but berry size remained small. Vogelzang Sauvignon Blanc was harvested on September 9.

WINEMAKING: These Sauvignon Blanc grapes were handpicked and gently pressed as whole clusters. The juice was fermented in a combination of stainless steel barrels and neutral French oak barrels 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 neutral French oak and was bottled on June 6, 2014.

TASTING NOTES: This Sauvignon Blanc displays fresh, lively aromas of white peach and tropical fruit tones, with undercurrents of honeysuckle, lemon drop and orange zest. The flavors echo the aromatics, with hints of peach and floral notes. The wine’s crisp acidity is beautifully balanced by a remarkable silky richness that frames the wine. A lingering finish is crowned by a touch of spice.

TECHNICAL DATA

T.A.: 7.1 g/l

pH: 3.31

Alcohol: 14.1%

Production: 162 cases