



VINEYARD SOURCES: 100% *Vogelzang Vineyard, Happy Canyon, Santa Ynez Valley*. This vineyard is situated 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 area, providing longer and warmer days. Late afternoon marine breezes temper the heat, ensuring good hang time for the fruit. Gravely loam soils provide excellent drainage and contribute to the low vigor of the vines. Clones sourced include 72% Sauvignon Blanc Clone 1 and 28% Sauvignon Blanc Clone Musque.

VINTAGE: The 2015 vintage is a record vintage in many ways. It was the earliest harvest on record, eclipsing the previous 2014 record by up to two weeks for most varieties. A relatively mild winter led to an early start of the ripening cycle. Once buds began to push, mild spring weather allowed them to develop at an accelerated pace uninterrupted by spring frosts. Yields were also record low, averaging 30-50% below historical averages. The 2015 vintage had near perfect ripening conditions and is already being declared the “vintage of the decade” by most winemakers. Vogelzang Sauvignon Blanc was harvested on August 12, the first pick of the vintage.

WINEMAKING: These Sauvignon Blanc grapes were handpicked and gently pressed as whole clusters. The juice was fermented and aged for 11 months in a combination of 40% stainless steel barrels and 60% neutral French oak barrels. This combination imparted the right touch of complexity and richness to the wine without overshadowing the fresh nature of the fruit. No malo-lactic fermentation took place. The wine was bottled on August 4, 2016.

TASTING NOTES: This Sauvignon Blanc displays fresh, expressive aromas of white peach, passion fruit and melon with undercurrents of jasmine and flint. The flavors echo the aromatics, with hints of Meyer lemon, apricot and spice. The wine’s crisp acidity is beautifully balanced by a remarkable silky richness that frames the wine. The lingering finish is crowned by a perk of natural acidity.

TECHNICAL DATA

T.A.: 7.7 g/l

pH: 3.34

Alcohol: 13.9%

Production: 155 cases