



2015 29 ESTATE SAUVIGNON BLANC



Harvest Date: August 20 – 24, 2015

Barrel Age: 20 months, 100% new French Oak

Cooperage: Saury Immersion, Ermitage BTL

Bottling Date: June 5, 2017

Alcohol: 14.6%

Release Date: Fall 2017

Cases Produced: 120

Retail Price: \$165 - 750ml

Like the previous season, 2015 was a year of drought and water scarcity. A milder winter, with few days below freezing, led to another early bud break. The mild temperatures continued into the summer and finally ramped up towards the end of the season. In a year with such a sporadic growing season, irrigation practices were crucial. We harvested our lowest yielding crop in a decade, but the wines have phenomenal acidity and structure. While the valley experienced more growing challenges than in previous years, the wines are showing amazing complexity and have long aging potential.

Mother nature was far from generous in 2015 making this one of our smallest productions of Estate Blanc to date. But what is lacking in quantity is over delivered in quality. Our 2015 Estate Blanc opens with fragrant notes of blooming honeysuckle vines, mango and honeydew melon. The palate holds those aromatics and adds crème brulee, brioche and flinty minerality. Great, tight acidity and a low ph promise extreme aging potential. To optimize the aromatics, serving temperature should be between 62 to 65 degrees. Use a standard Bordeaux glass of 25- to 28-ounce capacity to allow for generous swirling and sipping.