

# OUTLOT

## WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

### 2016 SAUVIGNON BLANC

#### VINIFICATION

"Almost too perfect" is how we referenced vintage 2016. With incredibly mild weather, ideal conditions during flowering and bloom, and the absence of any significant challenges from mother nature. The season was surprisingly uneventful. Vintage began on the early side and finished nearly two weeks ahead of a more typical year. Sumptuous flavors, perfect-sized berries, and abundant natural acidity all colluded to make this a great vintage.

More than many of its sister varieties, Sauvignon Blanc reflects its origins in the flavor profile of the wine. To enhance its varietal distinction we minimize the amount of direct sunlight that touches the berries, opting instead for a dappled light effect that encourages the retention of fresh, ripe green characters.

The grapes were harvested in the morning and whole berry pressed before fermentation in 100% stainless steel.

#### TASTING NOTES

Pale straw in color with green hue, the Outlot Sauvignon Blanc has a potent bouquet of citrus blossoms, passionfruit and fresh basil. Medium bodied on the palate, with vibrant tropical fruit, lemongrass, tangelo, and melon flavors. Notes of plumeria, white peach, lychee fruit and guava linger on the finish.

#### VARIETAL COMPOSITION

97% Sauvignon Blanc, 3% White Riesling

#### APPELLATION

Sonoma County, Russian River

#### DETAILS

Alcohol: 13.5%

Residual Sugar: 0.14 g/L

TA: 5.80 g/L

pH: 3.29

