

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2017 SAUVIGNON BLANC

VINIFICATION

The 2017 harvest commenced in early August and due to cooler weather, continued slowly. The grapes were picked from August 18th to September 11th. The temperature dramatically shifted and 100+ degree weather arrived over Labor Day weekend. Warm days contrasted with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit.

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 at night 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 bright lemongrass and grapefruit with hints of pepper and capers. Vibrant crisp acidity with passionfruit, guava, and lime. Medium bodied on the palate with a balanced finish.

VARIETAL COMPOSITION

95% Sauvignon Blanc
5% Gewürztraminer

APPELLATION

55% Dry Creek Valley
40% Russian River Valley
5% Alexander Valley

DETAILS

Alcohol: 13.3%
Residual Sugar: 2.5 g/L
TA: 6.5 g/L
pH: 3.30

