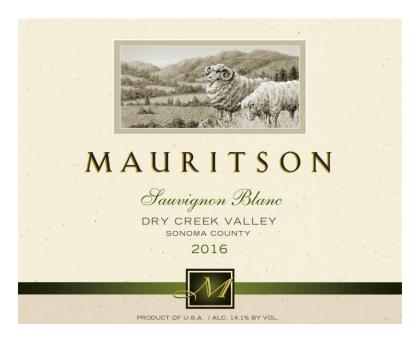
2016 Mauritson Sauvignon Blanc

Dry Creek Valley



Production: 1,660 cases

Appellation: Dry Creek Valley

Composition: 100% Sauvignon Blanc

Vineyards: Mauritson "Hardie Ranch"

Alcohol: 14.1 % by volume

Aging: 90% Stainless steel and

10% Foudre fermented

and aged

Winemaker Notes

The Mauritson Dry Creek Valley Sauvignon Blanc embodies our core philosophy at the winery: Wine is made in the vineyard! There is minimal oak and no malolactic conversion on this wine. It is truly one of the purest expressions of Sauvignon Blanc you will find in California.

In 2016 we harvested the Hardie estate vineyard four separate times. The lots are hand-harvested, whole-cluster pressed and fermented separately to achieve maximum depth and complexity. The warm spring led to an early bud break followed by a cool, fog heavy August and early September, prompting a long ripening period. During the ripening and winemaking process, it was said many times in the cellar that our 2016 Sauvignon Blanc, is worthy of vintage status.

After our incredible success with using the 75hL wood Foudre in 2015, there was no looking back, we are hooked. The synergy of wood and air adds dimension and softens the finish. Our Sauvignon Blanc is gorgeously fruity. The aroma is a beautiful balance of young white peach flesh, papaya, and delicate white blossom. There is a pervasive vein of minerality and fresh pine sap. The entry is bright and focused. On the palate, notes of candied grapefruit dance with flavors of summer melon and lime zest. The finish is clean and soft with balanced acidity. Enjoy this wine with light appetizers, salads, seafood dishes or on its own on a warm summer evening.