

# SONOMA-LOEB

## 2013 RUSSIAN RIVER **SAUVIGNON BLANC**

Winemaker, Phillip Corallo-Titus



### WINE STATISTICS

September 15-16, 2013  
23.1° Average Brix at harvest  
TA: .60 g/100 ml  
pH: 3.27  
Alc: 14.1%

### THE WINE

The debut vintage of our Sonoma-Loeb Russian River Valley Sauvignon Blanc builds on our winery's quarter-century of winemaking experience. To make a rich, complex and lushly textured expression of the variety, we have sourced the Sauvignon Musque clone of Sauvignon Blanc from two acclaimed Russian River Valley vineyards: Dutton Ranch and Chalk Ridge. To preserve the fresh, vivid character of this exceptionally aromatic fruit, it was fermented in 65% stainless steel, with the remainder fermented in neutral French oak.

### GROWING SEASON & HARVEST

2013 was one of the most idyllic growing seasons we have seen in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine tune our viticultural techniques. With temperatures that were neither too hot, nor too cold, we achieved ideal ripeness, while still preserving excellent natural acidity. With no threat of rain or heat events near harvest, we were able to pick all of our fruit precisely when we wished.

### TASTING NOTES

This vibrant Sauvignon Blanc displays lovely aromas of ripe citrus, mango, peach and pineapple, with more delicate underlying nuances of jasmine and orange zest. On the palate, the excellent acidity adds poise and precision to lush layers of tangerine, pineapple, honey, clove and allspice, while also contributing to a lengthy tropical fruit-filled finish.