



2010 LAGUNA VISTA VINEYARDS SAUVIGNON BLANC Sur Lees Selection

VINTAGE NOTES:

Growing Sauvignon in the cooler regions of the extreme Sonoma Coast is, under best conditions, a challenge. The 2010 vintage being particularly challenging for all varietals has been well documented. It was almost the vintage that never happened as cool wet weather dominated the growing season. However, the Laguna Vista Vineyards site is located just far enough inland that once the warm Indian Summer weather finally arrived in late September, and then lasted well into October, it provided just enough ripening to complete development. For Sauvignon in particular, there was in fact a unique benefit to the strange growing year; the Sauvignon fruit, both Blanc and Musque, was afforded the opportunity to hang well into October. While acids remained high, we achieved excellent phenolics and just enough ripeness to provide really outstanding fruit and an exceptional vintage.

HARVEST AND VINIFICATION:

The Sauvignon was hand-picked at night between October 19th and 22nd. Lots were picked at varying ripeness levels to enhance complexity and structure. The fruit was gently cold pressed in whole cluster and transferred to a temperature controlled stainless steel tank with the various lots of Musque and the Clone 1 being pressed together. 60% was kept in stainless while the other 40% was moved to barrel to continue fermentation sur lees. Re-toasted French Oak barrels were used which allow us to develop a richness and complexity of palate without adding a harsh woody character. Hand-stirring of the lees was done every two weeks over five months. This process dramatically enhances the complexity and mouth feel as you gain richness from the yeast and spice from the re-toasting of French oak barrels.

TASTING NOTES:

After 5 months in barrel, the lots were blended and bottled on March 8th. The two distinct clones deliver a dramatic and complex flavor profile. Clone 1 provides the traditional profile of citrus and lends to the high acidity. The Sauvignon Musque provides depth and shows in the range of pear, fig, and pineapple while adding a rich tropical profile. The sur lees treatment is very evident and felt on the palate as a creamy trait with a presence of minerality. The stainless lot adds freshness, varietal accuracy and the all important bright acidity. This wine is an ideal aperitif wine as well as a delicious companion to food including fresh or grilled fish and seafood, particularly oysters, crab, and lobster along with grilled or broiled chicken dishes and a wide range of cheeses. There is a highly fragrant and pretty youthfulness showing in the first 30 days since bottling and this wine will develop much further in the coming months and for years beyond as the fruit profile marries with the distinctive characteristics of terroir and diverse winemaking techniques. Our inspiration is driven by the unique fruit and the opportunity to marry both old and new world winemaking practices which result in a truly distinctive wine.

Cheers! —Anthony Austin, Winemaker, April 6, 2011

Vineyard Source	Laguna Vista Vineyards
Varietal & Clones	Sauvignon Musque (70%), Sauvignon Blanc (30%)
Harvest Dates	October 19th – 22th
Barrel Regimen	40% Barrel Fermented in re-toasted French Oak, 5 months sur lees
Yeast	Assmanhausen
Alcohol	13.7%
Total Acidity	.72 g/100ml
pH	3.23
Cases Produced	2,088
Bottling Date	March 8, 2011
Release Date	Spring 2011

CRITICS REVIEWS PREVIOUS VINTAGES:

“This Sauvignon has the fatness of gooseberries and litchi nuts. Its firm edge of lemongrass will accent gingery Cantonese dishes.”
91 Points, BEST BUY, Wine & Spirits Magazine, 2009 Vintage

“SCV has done a marvelous job of broadening the flavor profile of Sauvignon Blanc without losing the herbal pungency. It’s a gentler, more graceful rendition of Sauvignon.”
90 Points, Wine Review Online, 2009 Vintage

“A very interesting and complex Sauvignon Blanc that shows a Sancerre-like flinty minerality along with a broad array of figs, melons, citrus and tropical fruits. There’s a smoky, honeyed edge that makes for true richness.”
90 Points, Wine Enthusiast, 2007 Vintage

“Our top 3 wines all received some barrel aging. The 2006 Grgich Hills was lively with plenty of fruit but also had the richness and depth that can only come from barrel aging. The 2006 Cakebread and 2006 Sonoma Coast Vineyards, also showed evidence of barrel aging in their depth and texture. The SCV was crisp and elegant with vibrant citrus and mineral flavors.”
New York Times, 2006 Vintage