



2016 Savvy B Sauvignon Blanc Blau Vineyard Knights Valley

The Wine:

You come across this distinctive vineyard as you drive from Calistoga across the county line into Sonoma's Knights Valley, the first vineyard you come across is Blau Vineyard. Protected from Pacific Ocean influences more than other Sonoma County growing regions, the warmer climate, slightly higher elevation, and volcanic soils all combine to create a fertile hunting ground for Bordeaux varietal wines such as Sauvignon Blanc. The Sauvignon Blanc is strategically planted on the prime hillside spots to attract sunshine and drain away excess moisture that produce the grapes for this wine. The fruit's presence exhibited such purity and varietal correctness that we wanted to bottle this wine with minimal intervention.

We whole cluster pressed the grapes and went through fermentation in concrete eggs to ensure that this wine would be clean, crisp and wholly expressive of the varietal's characteristics, with a full and round mouth feel and still maintained its acidity

Tasting Notes:

This is a sauvignon blanc that will change everything you thought you knew about SB. Typically a crisp, leaner wine, this bottling is coming from another galaxy -- one where you combine the power, ripeness, richness and elegance with the mouth-watering acidity and freshness of Sauvignon Blanc to create a palatial, extravagant wine with tons of complexity. There are layers of ripeness and aromatics here with layers of grapefruit, ripe pear and lemon grass, with a nose of citrus and light tropical fruit. On the palate, white peach, kiwi and pineapple give way to a balanced, crisp finish.

Winemaking & Farming:

We make modern wines using traditional methods – completely by hand. Knights Valley is a magical appellation and the vineyards are painstakingly managed and micro-farmed to promote optimal health of the soil and vines, creating near perfect ripening and fruit of incredible quality. Night harvesting, manual de-stemming and basket crush, along with native yeast fermentation; the use of concrete eggs and bottle aging are a few of the traditional techniques we use to unlock diverse aromatics, complex flavors and a purity of fruit that cannot be achieved by mechanical methods. Savvy B is bottle unfined and unfiltered to preserve both flavor and texture.

Technical Data:

Appellation	Knights Valley
Varietal	Sauvignon Blanc
Alcohol	14.1%
Harvest	September, 2016
Fermentation	Imported Concrete Egg
Maturation	Concrete Egg/ Bottle
Release Date	Fall 2017
Production	105 Cases