



Variety: Sauvignon Blanc (FPS1) 45%
Sauvignon (Musqué) 45%
Semillon (d'yquem) 10%

Vine: Head trained spur-pruned

AVA: Moon Mountain District

Harvest Date: 9/9/16

Sugar at Harvest: 23 Brix

TA: 7.02 g/L

pH 3.07

Aging: 11 neutral barrels, 1 new barrel with acacia heads

Bottling Date: 3/17/17

RS: Dry

Alcohol: 14%

Production: 300 cases

Winemaking:

Whole-cluster pressed and barrel fermented.
Sur-lees aging for 5 months with batonnage once a week.
The new acacia head barrel for a terpene aroma lift.

Tasting Notes:

Nose: Honeysuckle | Bergamot | Kumquat

Palate: Gauva | Yuzu Zest | Meyer Lemon

Personality: Racy