



WINE CREEK RANCH | 2021

Alder Grove Sauvignon Blanc

DRY CREEK VALLEY

As part of our commitment to protecting native spawning Steelhead trout and Coho salmon, a grove of alder trees at Wine Creek Ranch provides shaded habitat. The trees' deep roots nourish the soil where the primary Sauvignon Blanc plantings for this wine grows. The label features an alder catskin, the tree's flower that blossoms at the same time as the grape berries form.

“For this vintage we fermented and aged 80% in barrels of different sizes, and 20% stainless steel, but unlike our Fig Tree and Queue Collection bottlings only French oak was used.”

WINEMAKER HUGH CHAPPELLE

88% CCOF CERTIFIED WINE CREEK RANCH ESTATE VINEYARD

▶ Alder Grove Vineyard is part of our 110-acre Wine Creek Ranch—home to 59 acres of vineyards that surround our winery and tasting room, including just over 21 acres of Sauvignon Blanc. The Mediterranean climate and well-drained soils are ideal for Sauvignon Blanc, which develop a beautiful expression of our cool microclimate in Dry Creek Valley.

VINTAGE

▶ 2021 was a season defined by drought. Exceptionally low rainfall during the winter limited shoot growth, which ultimately reduced crop size 20-40% on Sauvignon Blanc across Sonoma County. The silver lining to low yields, though, is greater concentration in the resultant small crop. That was most definitely the case in 2021 where both smaller cluster size and smaller berry size have given a particularly intense expression of Sauvignon Blanc, absolutely packed with aroma and flavor. As always, phased picking across a spectrum of different ripeness levels has resulted in a wine that is exceptionally well balanced in alcohol and with crisp, natural acidity.

WINEMAKING

▶ Phased picking at various maturity levels occurred across a 2-week period. We also included 25% Semillon from our home estate of Wine Creek Ranch (13%) and the locally sourced Rued vineyard (12%) which happens to be 50+ years old. The Semillon broadens mouth-feel, adding layers of richness and softening the acidity, all the while adding a complex honey/beeswax character to the aromatics. No malolactic fermentation.

TASTING NOTES

▶ The wine has a delicate pale straw color which shimmers brightly in the glass. The nose has classic Sauvignon Blanc notes of lime, lemon, and grass but they are quickly replaced by star jasmine, orange rind and grapefruit.

▶ In the mouth this wine is both tart and rich. Think lemon meringue pie with a touch of ginger in the crust. A perfect pairing with arugula salad or yellowtail sushi with avocado.

VARIETAL COMPOSITION

▶ 75% Sauvignon Blanc, 25% Semillon

HARVEST DATES

▶ August 21 - September 4, 2021

pH | TA

▶ 3.05 pH | TA 0.67

ALCOHOL

▶ 13.7%

AGING

▶ 8 1/2 mo. French oak
(25% new)

BOTTLED

▶ May 6, 2022

PRICE

▶ \$32

