

WINE CREEK RANCH | 2020

Q Collection Sauvignon Blanc

DRY CREEK VALLEY

Sourced from our CCOF organic certified Wine Creek Ranch estate vineyards, the Q Collection Sauvignon Blanc is a deliberate texture-driven wine comprised from our the winemaker's barrel selection from the estate's best individual lots each vintage.

"Considered our 'flagship' Sauvignon Blanc release, Q Collection centers on Clone #1 and Musqué, which offer particularly alluring aromatics. This release is known for its compelling creaminess married with a deft lightness."

WINEMAKER HUGH CHAPPELLE

100% CCOF CERTIFIED ESTATE VINEYARD

► The 110-acre Wine Creek Ranch is 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

► The first of our recent "drought" vintages, signified by unusually low winter rainfall which impacted all aspects of vine growth in the spring and summer. Vineyard blocks with more shallow soils were significantly down in yield, while the others on deeper, gravelly benches came in close to historical averages. Due to an unusually early start to the growing season, harvest began in late August and all of our key blocks were into the winery by early September.

WINEMAKING

► Phased picking at different maturity levels brought natural acidity, alcohol balance, and a notable complexity of aromas/flavors. Gentle, long, whole-cluster pressing at low pressure ensured the proper level of phenolics and tannins to support wine structure for optimum ageworthiness. Cool, not cold, fermentation with extended aging on fine lees in barrel added a creamy richness to the mouthfeel and texture. No lees stirring or malolactic fermentation.

TASTING NOTES

► Beautiful day bright, pale straw color with just a tinge of green. Aromas of lemon meringue, yellow peach and honeysuckle jump out of the glass.

► On the palate you'll find rich flavors of cantaloupe, chamomile flowers, green herbs and grilled lemon. These lead to a finish that is just kissed with hints of walnut skin and tangerine pith. The wine has a lovely overall tension between high acidity and rich, rounded fruit.

VARIETAL COMPOSITION

► 100% Sauvignon Blanc

HARVEST DATES

► August 25 - September 3, 2020

pH | TA

► 3.04 pH | TA 0.64

ALCOHOL

► 14.2%

AGING

► 7 mo Acacia Oak (48% new)

BOTTLED

► May 5, 2021

PRICE

► \$34

