

HIGH VALLEY *Vineyard*



VINTAGE 2017 SAUVIGNON BLANC

Located in the Coastal Ranges of northeastern Lake County, the High Valley AVA rises between 1,600 and 3,000 feet in elevation, providing our finest mountain fruit.

VINTAGE 2017

An El Nino weather pattern brought a wet winter and spring to the North Coast in 2017. A heat spike in June advanced the white grapes and prompted harvest in late August. Once the white grapes were in, cooler weather set in and gave us a delayed start to the red grape harvest 2 weeks later. It was almost like a mini holiday, mid harvest. Overall, the crop came in a little lighter than average. 95% of the vintage was in when the fires in Sonoma, Napa and Lake Counties began. We were luckily unscathed, even with the Sulfur Fire less than a mile from the Home Ranch. Whew!

BARREL AGING AND WINEMAKING

The grapes for this wine come from the north slope of Betsy's Vineyard. 13°C fermentations lasting over a month, all in stainless steel, are best for this High Valley Sauvignon Blanc. Of the three Sauvignon Blancs we produce, this Betsy's Vineyard block is the most austere with delicate, yet balanced flavors.

Alcohol 13.6%, Total Acidity 0.62, pH 3.35, RS 0.0 **SRP \$27**

"This High Valley Sauvignon Blanc has notes of apricot and pear that come through on the nose, uplifted with hints orange blossom. The grapefruit flavors on the palate show nicely with undertones of lemon grass and a hint of pineapple on the finish."

- Joy Merrilees, Director of Winemaking and Production