

2016 SAUVIGNON BLANC

SONOMA COUNTY

100% Sauvignon Blanc

ALCOHOL 14.1% | BOTTLING FEBRUARY 2017 | CASE PRODUCTION 9000
AGING 5 MONTHS, 85% STAINLESS STEEL, 15% BARREL FERMENT | WINEMAKER CHRIS LOUTON

VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

VINEYARDS

Fruit for this refreshing wine comes from top growers in Sonoma County, an area renowned for producing high quality Sauvignon Blanc. Cool mornings and warm afternoons produce fruit with classic Sauvignon Blanc characteristics and pronounced flavors.

WINEMAKING

To retain the bright flavors and crisp acidity of this varietal, the grapes were picked at dawn and arrived at the winery cold. The grapes were pressed and a majority of the juice was sent directly to stainless steel tank while a small portion went to barrel for fermentation. The wine was fermented slowly at 55° for over 30 days, preserving the wonderful aromas of Sauvignon Blanc. We prevented malolactic fermentation to preserve the wine's clean, crisp texture. It was then aged for five months before bottling.

TASTING NOTES

This is a crisp, flavorful Sauvignon Blanc with bright aromas of key lime, tangerine and yellow peach. The flavors are rich and opulent with notes of mandarin orange and stone fruits that precede a backbone of acidity on the smooth finish.

ACCOLADES

Silver Medal | *Sunset* International Wine Competition



ST·FRANCIS
WINERY & VINEYARDS

