



## 2017 Sauvignon Blanc, Skin Ferment

### Mendocino Ridge

Making Sauvignon Blanc has long been on the bucket list for Tracey & Jared. Influences include Sancerre, in general, and the wines of Domaine Lucci and Stanko Radikon in particular. The Mariah Vineyard sits at 2450 feet and a mere 6 miles from the Pacific Ocean and this block is dry farmed. They craft this wine by creating 2 separate fermentations. Half was direct pressed and barrel fermented, while the other was destemmed to puncheon where it started fermentation on the skins. The final blend bottled is a combination of the two.

Appellation: Mendocino Ridge

Vineyard: Mariah

Varietal: Sauvignon Blanc

Age: Planted 2010

Elevation: 2450 ft.

Soil: Clay loam over sandstone bedrock

Harvested: Sept 19, 2017

Pressed: Sept 19 and Sept 27, 2017

Fermentations: Wild yeast & bacteria in neutral French oak barrels

Maceration: 50% skin ferment for 8 days

Barrel aging: 7 months in neutral French oak

Bottled: May 1, 2018

Production: 97 cases

Release date: Summer 2018



### Tasting Note:

Hay and honey, stone fruit, and a sweet arugula spice entice the olfactory. This wine brings tangy flavors of key lime, and meyer lemon to balance with a spicy textural depth and a hint of salinity. The skin contact gives an otherwise crisp wine, a beautiful richness and depth of character.