

100% Sauvignon Blanc

Color: slight gold hues, green tinged, bright and vibrant.

Aroma: Lifted perfume of grapefruit, honeyed quince, white flower blossom, toast, creamy lemon and some plantain, layered with a slight hint of gunflint and fruity Sauvignon.

Palate: Rich creamy and full with layers of pear, grapefruit, and passion fruit.

This wine is perfect to serve as an aperitif, we like it with shellfish and salads, of course it works well with a selection of your favorite cheeses. Also good at the end of a meal as a refreshing alternative to sweet wines.

Alcohol: 12.9% **pH** 3.19 **TA** 7.9 g/L

Production: 2,864 cases, 156 Mags

Suggested Retail: \$21



Happy Canyon of Santa Barbara

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of the Happy Canyon of Santa Barbara AVA at McGinley Vineyard, Grassini Vineyard, Star Lane Vineyard and Happy Canyon Vineyard.

Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: Harvest 2015 was another unusually early harvest. We commenced on the 3rd of August picking our early lots of Sauvignon Blanc. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors.

It was clear early on that this would be a fantastic vintage. Mild temperatures were consistent throughout August allowing long hang times with no heat spikes causing high sugar levels.

Maturation: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks (82%) and neutral barrels (18%) for 9 months, during which the fine lees are stirred. Very little SO2 is used, instead the lees and CO2 from fermentation help protect the wine from oxidation.

The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of many of its inhabitants. SYBARITES are people who have a fondness for sensuous luxury.