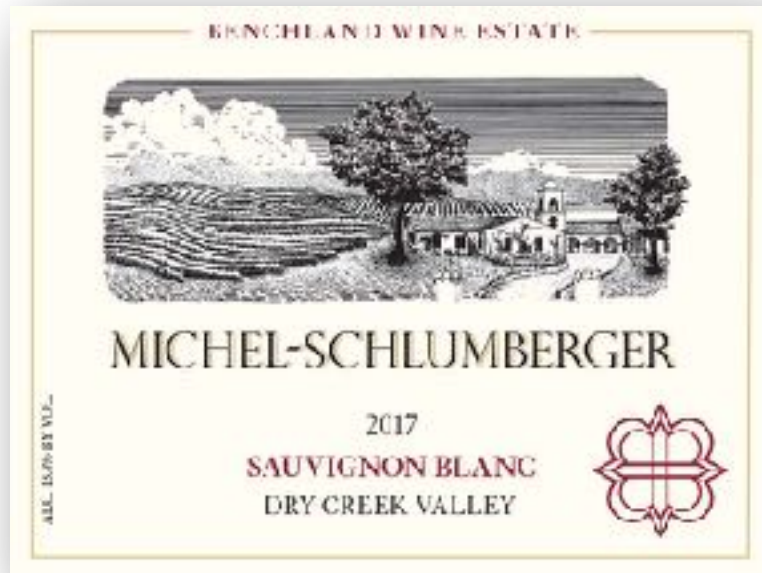


Michel-Schlumberger

2017 Sauvignon Blanc Dry Creek Valley



Varietal Composition: 100% Sauvignon Blanc

The Vineyard: These grapes are from a vineyard at the southern part of the Dry Creek Valley. The cool climate in this area allows for wonderful bright fruit flavors to develop in the grapes.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: Average brix: 24.1 pH: 3.27 TA: 0.74 g/100ml

Fermentation: The grapes were picked in the cool mornings and immediately pressed. After settling, the clear juice was racked into a stainless steel tank and fermented at a cool temperature to retain all of the fresh fruit flavors.

Cooperage / Aging: The wine was aged for 8 months in stainless steel tank.

Sensory Notes:

Color: Pale straw

Aromas: Classic Sauvignon Blanc: fresh wildflowers, grassy, lemon

Palate: Rich palate, balanced crispness, long bright fruit finish

Bottling Date: April 16, 2018

Cases Produced: 425

Final Technical Info: pH: 3.28 TA: 0.68 g/100ml Alc: 13.8%