

# 2019 Dutton Ranch Sauvignon Blanc



**Harvest Date:** 9/23/2019

Cold Soak: Direct to press

Aging Process: 5 months

**Secondary Fermentation:** Zero

**Bottling Date:** 4/17/2019

Case Production 350

# **Description**

In the tradition of classic California Sauvignon Blancs, this is a beautifully balanced wine featuring a bright acidity while maintaining fruit flavors that make it approachable & easily drinkable. Aromatics of freshly cut grass, apricot, and a distinct minerality. Bright and fresh on the palate, with a tart acidity. A refreshing summer wine that pairs sensationally with oysters, shrimp cocktail, and most shellfish.

# **Appellation**

Russian River Valley

# Unique qualities of vineyard/location

Gravelly & sandy loam - deep, well drained and fertile soil

## Farming technique & maintenance

Vertical, cordon spur trained

## Fermentation details

30 day – Tank Temp range 46-56 degrees

#### Oak Program

8% new French oak

## Cooperage

Bel Air