



2016 SAUVIGNON BLANC

Camp 4 Vineyard

VINTAGE

The vintage of 2016 started with a fairly mild winter which caused vines to come out of their dormancy period earlier than normal. We also saw lower than average rainfall for the fourth consecutive year. A smooth frost season led to an ideal bloom time. During this time we saw lower rainfall and limited wind, which translated into a successful fruit set and eventually one of our higher yields for Camp 4 Vineyard. A warm summer initiated an early harvest, however the majority of the harvest season was conducted in balanced temperatures leading to favorable conditions and longer hang time. Both of these scenarios allowed for greater flavor development and concentration similar to what we saw in 2015. Unlike the 2015 vintage however, the harvest was extended allowing the fruit to produce balanced chemistry and vibrant aromatic profiles. The wines in tank and barrel showed the highest potential since the 2013 vintage and highlighted a great depth, concentration, flavor and balance.

WINEMAKER'S NOTES

This pale lemon colored wine is expressly aromatic yet balanced with layers of structure and complexity. Initial aromatics show hints of elderberry flowers, Asian pear, green apple, honeydew melon and lime. The medium acidity cuts through a collection of grapefruit and herbs and leaves your palate coated with a pool of minerality. The creamy texture in the mid palate is derived from months of aging on lees and provides this delicate wine with a touch of power and length in both the nose and palate. The layers of stone fruits, guava and passion fruits are blanketed by a complex and long elevated finish. This wine is rich and bright yet lively and elegant.

VINEYARD

Camp 4 Vineyard is situated on the eastern most edge of the Santa Ynez Valley and serves as the gateway into Happy Canyon. The vineyard is home to 18 varietals focusing on Rhone and Bordeaux, providing an ideal micro-climate with a long growing season and maximum flavor development. The sandy-loam soil aids in producing high quality wine grapes. We pride our vineyard on the perfect balance of quality and quantity with a focus on sustainable farming.

FOOD PAIRINGS

A perfect pairing for arugula salad with goat cheese medallions and a lemon vinaigrette. This sauvignon blanc also complements halibut tostadas with a yogurt lime sauce or even grilled lamb with lemon and dill. The special thing about this wine is its versatility with its bright acidity and creamy mid-palate it can pair with anything from pesto to shrimp.

APPELLATION	Santa Ynez Valley
VINEYARD SOURCE	Camp 4 Vineyard
HARVEST BRIX	22.5
COMPOSITION	100% Sauvignon Blanc
MATURATION	14% New, French Oak/86% neutral barrels for 6 months
ALCOHOL	13.5
TA	6.5
pH	3.3
BOTTLING DATE	3.23.17
CASES PRODUCED	200
SRP	24.00