



SHOOTING STAR SAUVIGNON BLANC 2014

VINEYARDS

We ferment the juice in stainless steel tanks to preserve the wonderful freshness and character of the grapes. With the exception of this Sauvignon Blanc, all our other white wines spend some time in barrel. Additionally, the wine does not go through malo-lactic fermentation. This helps to preserve the crisp acidity and fresh fruit flavors in the wine.

SEASON

The 2014 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures.

WINE STYLE & TASTING NOTES

Winemaking for this varietal is straightforward. The grapes are picked early morning (before dawn), delivered in the coolest part of the morning, crushed and pressed off the skins. The juice is then settled for 24 hours and racked off the lees. The fermentation begins at a cool 50 degrees and finishes up about 3 weeks later. The stainless steel fermentation and aging preserves the freshness of this wine. This Sauvignon Blanc shows off the great growing region of Lake County, with aromas of pineapple, grapefruit, citrus and just a touch of honeydew melon. The flavors come alive with pineapple, citrus, tropical characters and a long finish.

FOOD PAIRINGS

Pair this wine with a goat cheese crostini with extra virgin olive oil drizzled on top or fried calamari with a spicy lemon butter and dill dipping sauce.



APPELLATION Lake County **HARVEST DATES** August 20-21, 2014 **ALCOHOL** 13.9% **BRIX** Average 25.4 **FERMENTATION** Average 21 days at 52°F **pH** 3.21 **TA** .89mg/100ml **VINE AGE** Avg. 35 years **YIELDS** 4-5 tons per acre **PRODUCTION** 2000 cases