



RUSSIAN RIVER VALLEY

ESTATE BOTTLED

Sauvignon Blanc

V. 2017



VINEYARDS: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. Cool morning fog and warm summer days create ideal microclimates for grape growing. The Foppiano family has been producing world class fruit on this land since 1896. Today the warmer bench lands are planted to Petite Sirah, Zinfandel, and Sauvignon Blanc. The cooler land close to Russian River is reserved for Pinot Noir and Chardonnay.

WINEMAKING: Sauvignon Blanc derives perceptibly pleasant aromas and flavor complexity from brief skin contact. Our grapes are machine harvested at night and early morning to ensure the fruit is cool. The lightly crushed grapes sit in ½ ton bins for 2 – 3 hours before being pressed into tanks for cold settling. 48 to 72 hours later, the cleanest juice is racked into tanks for a slow, cool fermentation. A small percentage of the finished wine goes to neutral oak barrels to make a nice round finish.

TASTING NOTES: This wine showcases a blend of both the lush tropical style, and a brighter lemon grass character. The results are aromas of ripe lemon zest, and fresh cut grass. Kiwi lemonade, grapefruit and sweet tart passion fruit dominate the pallet, while a slight effervescence and long finish makes this the perfect wine for the warm days of summer.

VARIETAL 100% Sauvignon Blanc

HARVEST DATES SEPTEMBER 8, 2017

ALCOHOL 14.2% **PH** 3.37

TA 6.3 g/L

100% STAINLESS STEEL FERMENTATION

BOTTLED JANUARY 2017