

## 2013 Sauvignon Blanc, Vogelzang Vineyard

Made from one row of grapevines at the Vogelzang Vineyard in the Happy Canyon region of Santa Barbara County, our Sauvignon Blanc benefits from custom farming and a close collaboration between vineyard manager and winemaker. Known for its warm to hot daytime temperatures and only slight maritime influence, the Vogelzang Vineyard tends to produce wines that reflect this warmth and typically feature creamy citrus and melon notes. Grapes harvested in the cold hours before dawn are pressed whole cluster directly to a small stainless steel tank to settle overnight. The clear juice is then transferred to neutral French Oak barrels to ferment naturally with its own yeast. The wine is allowed to ferment and develop on its own for 6 months in neutral barrels and bottled in the spring to capture the purity of the fruit and all its energy.

Hints of Meyer lemon mix with Kaffir lime, straw and white flowers. This is a leaner more focused version of Sauvignon Blanc, with bright aromas that evoke the sunshine with which the Happy Canyon appellation is blessed. On the palate, spicy flavors of white pepper, cherimoya, and lemon curd blend with lichee, lemon grass and mace. Enjoy this wine with fresh seared sea scallops, roast chicken and spring first asparagus dishes.