

2018 Sauvignon Blanc

Russian River Valley, Sonoma County

Appellation Profile

The Russian River Valley is blessed by a myriad of microclimates – however, the unifying characteristic are foggy mornings and evenings that cool off hot summer days in the vineyard. The result is an extended growing season that allows grapes to fully ripen while keeping their fresh, vibrant acidity. This climate is a perfect showcase for Sauvignon Blanc – the grape is at once both plush and tropical as well as pleasantly invigorating – the best of both worlds.

Winemaker Notes

Pale straw gold in color, the 2018 Sauvignon Blanc captures both the salinity of ocean breezes and the bright aromatics of a citrus grove. Lemon verbena, Kefir lime, cut hay and wet rock dominate the aromas while supporting notes of shortbread and sweet pineapple emerge after a couple swirls of the glass. The palate mimics the nose with a dichotomy of bracing ocean-like minerality and acidity and juicy citrus and tropical fruit. A lovely creaminess emerges in the finish, bringing everything together. Though lovely on its own, this bottling begs to be paired with food, from creamy risotto and shellfish to spicy Thai dishes where its richness and exotic palate will play well with spice, coconut milk, ginger and lemongrass.



-Proprietor & Winemaker, Rick Davis



Production Data

Composition: 100% Sauvignon Blanc
Alcohol: 14.1%
pH: 3.25

TA: 7.43 g/L
Release Date: August 1, 2019

