



*Tasting Notes:*

This skin contact Sauvignon Blanc shows aromas of linseed oil and forest floor followed by dried orange peel and smoke. Robust and full-bodied for a white wine the palate has flavors of bruised yellow apple and toasted hazelnuts.

*Winemaking:*

"Sur les Peaux" is a departure from typical California Sauvignon Blanc in several ways, beginning with the fermentation in contact with the skins and ending with extended barrel aging. The goal of this *orange wine* style is to coax uncommon texture, complexity and age-ability from white grapes. The wild yeast fermentation began in contact with the skins for a period of ten days with daily punch downs. It was then pressed and racked into 25% new French oak barrels and 75% stainless steel, where it finished fermentation and aged sur-lie without racking for 14 months.

*Vineyard:*

The 2014 Sur les Peaux is sourced entirely from the Ellis Alden Vineyard, which sits at 1,400 feet along the sun-drenched western slopes of the Mayacamas Mountains in the Alexander Valley. Isolated within a sprawling 4,000 acre ranch, the 200 acres of vines enjoy a pristine growing environment, above the fog line and sheltered from wind, frost, and negative pathogens. The Sauvignon Blanc is planted in a low spot in the vineyard where cool air collects, allowing the grapes to hang long enough to develop ripe flavors while retaining acidity.

*Vintage:*

The third straight year of drought triggered much stress for vineyard owners, but generally contributed to fantastic quality wines. A warm dry winter caused the vines to start their annual life cycle ahead of schedule, but aside from some wind, the spring was free of major weather. All the grape varieties seemed to ripen at once, and the pace in the winery at crush was hectic, but luckily the cooler than normal August brought us an average size crop of ripe grapes with beautifully balanced acids.