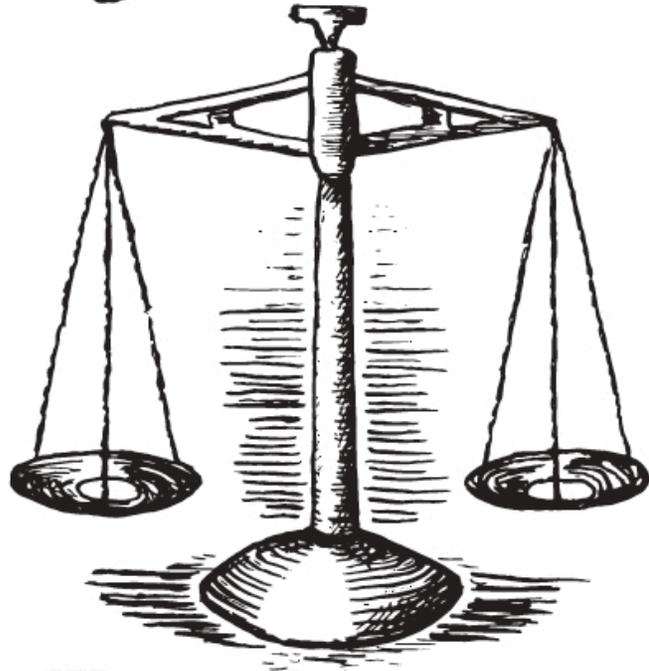


# JUDGE



# PALMER

SAUVIGNON BLANC

2013

ELLIS ALDEN VINEYARD

ALEXANDER VALLEY, SONOMA COUNTY

*Tasting Notes:*

“This is a skin-contact wine, fermented on skins for a week, that displays the technique in its dark golden color. From there, it’s ripe in a sweetness of baked pear, honey and dried apricot, while lean on the palate despite the fleshy nature of the fruit.”  
- Virginie Boone, *Wine Enthusiast*

*Vineyard:*

Ellis Alden Vineyard sits at an elevation of 1600 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 second year of the great drought, 2013 featured another steady growing season with no major weather events – nearly perfect for wine grapes. While persistent warm weather in August had many in the Alexander Valley picking very early for fear of over-ripeness, the tempered weather at altitude allowed us to wait until September 13<sup>th</sup> to harvest. The grapes featured exceptionally ripe flavors despite reasonable sugar levels and perfect acidity.

*Winemaking:*

We believe our Sauvignon Blanc to be a completely unique creation crafted to coax uncommon texture, complexity and age-ability from this often underappreciated white varietal. The wild yeast fermentation began in contact with the skins for a period of seven days before being pressed into a 50-50 blend of neutral French oak barrels and stainless steel. The wine finished fermentation in these vessels where it then aged sur-lie without racking for 6 months.

*Food Pairings:*

Outstanding with cheese, it also excels with many foods: steamed lobster or crab in butter, lemon and herb roasted chicken, or pasta with cream sauce.