



*Tasting Notes:*

“Tropical pineapple and guava flavors are restrained and balanced in this bright, soft and seductively smooth vineyard designate. Its high-toned acidity delivers stone and lemon peel characteristics, finding more citrus-tinged focus on the finish.”

- 92 points, Virginie Boone, *Wine Enthusiast*

*Vineyard:*

Ellis Alden Vineyard sits at an elevation of 1400 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:*

A warm winter prompted early bud break, followed by unsettled weather in the spring. These factors led to uneven fruit set and the accompanying low yields. Luckily the summer was free of extreme heat spikes, and although harvest was early and yields were small, quality was very good. We brought in our Sauvignon Blanc from Alden Vineyard on August 27th, a week or so ahead of the normal schedule, and the bright fruit and racy acidity of this site was singing as usual.

*Winemaking:*

Our third year making wine from this exceptional vineyard, we again experimented with a different method of production to explore its true potential. Taking a more traditional approach this time, the fruit was pressed whole cluster into a settling tank, and then set down into barrels for fermentation - one new French oak, three neutral French oak, and one stainless steel. Both primary and malolactic fermentation occurred spontaneously in these vessels with wild yeast, and the wine rested on its lees for 6 months before it was filtered and bottled.