

# 2013 SAUVIGNON BLANC

VIRGINIA'S BLOCK - JANE'S VINEYARD  
RUSSIAN RIVER VALLEY, SONOMA COUNTY

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Davis Bynum is distinguished as the first winery to produce a single vineyard Pinot Noir from the Russian River Valley. The vintage was 1973 and the grapes were from Joe Rochioli's now prized vineyard. Today, our heritage of winemaking lives on through hand-crafted single vineyard wines grown exclusively in Russian River Valley.



**VINEYARD** In 2012, we started talking about replanting the Sauvignon Blanc at our Garfield Ranch with Pinot Noir. But, because the Sauvignon Blanc from Garfield has been a favorite of ours over the years, and because of the history of Davis Bynum having made a Sauvignon Blanc in the past, we were interested in hanging on to a small piece of the Garfield Ranch. We decided to harvest part of the Garfield vineyard separately – a great patch of ground for producing distinctive Sauvignon Blanc. As a tribute to Davis Bynum's lovely wife, we are calling that five acres of Sauvignon Blanc Virginia's Block. This block has stony and clay based soils made of shallow, fast draining Huichica loam.

**THE HARVEST** A mild winter and relatively dry spring encouraged an early bud break at Virginia's Block. The 2013 growing season overall was very warm and would have promoted an early harvest, but we left extra canes on each vine, and the higher yields in Virginia's Block kept the ripening at an even pace until we were ready to pick on September 20th.

**STYLE** The wonderful tropical fruit character and vibrant acidity of Virginia's Block is a highlight of our 2013 Sauvignon Blanc. Native yeast fermentation and sur-lie aging, partially in old French oak barrels with periodic bâtonnage, add complexity and nuance. The fruit was whole cluster pressed to tank, and racked the next day to oak barrels and stainless steel drums for fermentation in our cold cellar. The native yeast reproduced for the first six days and then fermented the juice completely dry over the next seven days. Malolactic fermentation was prevented in order to preserve the bright acidity and fresh fruit character of the wine. We racked out Virginia's Block in mid-January after four months in the barrels, and let the wine stabilize and settle in tank for a few months before bottling it unfiltered.

**TASTE PROFILE** The 2013 Davis Bynum Sauvignon Blanc opens with hints of minerality intermingled with flavors and aromas of tropical fruit, melon and an underlying citrus tone. The wine has a fresh/bright acidity that harmonizes perfectly with notes from time spent in neutral oak that adds a richness to the wine. This wine pairs well with crab salad, stuffed endives, spinach salad with mango and goat cheese, and mild cheeses.



## TECHNICAL INFORMATION

HARVEST DATE	Sept. 20, 2013	pH	3.24
AVG. BRIX AT HARVEST	23.0° Brix	ALC	14.01%
VARIETAL	100% Sauvignon Blanc	CLONE	1
OAK AGING	4 months in 74% old French oak and 26% stainless steel drums	SOIL	Shallow, fast draining gravelly loams
PRODUCED	2234 cases	VINEYARD	Virginia's Block, Woolsey Road, Russian River Valley
APPELLATION	Russian River Valley	WINEMAKERS	Greg Morthole David Ramey (Consulting)
TA	0.65 g/100mL		



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PO BOX 6010 HEALDSBURG, CA 95448 P | 866.442.7547 E | INFO@DAVISBYNUM.COM

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