

$VIRGINIA'S \ BLOCK \ Russian \ River \ Valley \ | \ Sonoma \ County$ $2016 \ SAUVIGNON \ BLANC$

VINEYARD

The vines at Virginia's Block generally show moderated vigor in their growth habit, mainly due to the acidic, nutrient poor soil and good drainage from the gravelly loam. The Huichica soil is shallow, with a hardpan at a low depth, so we planted on 101-14 rootstock which has a shallower rooting angle to match the soil profile. Correspondingly, the vines get water stressed, which we watch closely during the warmer months of the summer.

THE HARVEST

El Niño brought some good rain the winter of 2015, and February was dry, but we were soaked with constant showers in the middle of March. Then it warmed and the vines woke up. We leafed a little extra in Virginia's block, and also pointed some of the shoots downward, to give a little extra light exposure onto the developing grapes to further enhance the flavors. Mid-August through the middle of September was filled with overcast days and cooler weather, which prolonged the pick date. On September 14, we picked Virginia's block, at 24.0 brix and full of flavor.

STYLE

Winemaking is light handed, with timely and deliberate choices made to craft a wine that genuinely reflects the vineyard and vintage. We like our Sauvignon Blanc to show what it tastes like as Mother Nature directed in our vineyard, rather than influencing it too much with winemaking decisions. So we chose to ferment it with native yeasts, in old, neutral French oak barrels and stainless steel, plus 8% in new Acacia puncheons [132 gallon barrels], which contributed to a little extra richness in the mouth and a slight floral tone, but no oak.

TASTE PROFILE

Aromatically, the 2016 Virginia's Block Sauvignon Blanc is bursting with lemongrass, citrus peel and honeydew melon notes. The body of the wine is medium in weight with Kefir lime and tropical notes coming through on the clean finish which is balanced with fresh acidity. Enjoy this wine with mild, creamy cheeses, fresh green salads and seafood crudos.





HARVEST DATE AVG. BRIX AT HARVEST VARIETAL 9.14.2016 24.0° Brix 100% Sauvignon Blanc APPELLATION SOIL 100% Russian River Valley Shallow, moderately well-draining huichica loam VINEYARD PRODUCED ALC рΗ ΤA Virginia's Block, Jane's Vineyard, 3.10 .82g/100mL 14 5% 1200 cases Woolsey Road, Russian River Valley WINEMAKERS CLONES OAK AGING Greg Morthole Clone 1 5 months in 59% stainless steel drums, David Ramey (consulting) 32% old French oak barrels, 9% new Acacia



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.