2008 Kick Ranch Sauvignon Blanc

Place and vine:

We set out to find a Sauvignon Blanc source that produces wines that are true to the grape’s character. A vineyard that is capable of a wine that shows the purity of fruit – unlike most S.B.’s in CA. The vineyard was under our noses – Kick Ranch, from where we source our ethereal Syrah grapes also produces the finest Sauvignon Blanc I have seen in California. Very low yields from a sloped rocky vineyard site that sits at the top of Rincon Valley. Very cool mornings and sunny days lend for exceptional grapes.

What we did:

Barrel fermentation – while tank ferments make nice fruity wines, we like the texture and complexity we achieve with barrel fermentation. We inoculated the individual barrels with two different yeasts one day after we whole-cluster pressed the grapes as they came into the winery. We preserved the natural acidity, which there is much, by only undergoing a partial malo-lactic fermentation. Like the late Didier Dagueneau, the crazy man from Pouilly Fume’, we used 10%+ new French Oak barrels. Next year, I think we’ll use more. We stirred twice weekly until December, and bottled in February.

What we think:

This wine rocks! Fans of Pouilly Fume’ and Didier Dagueneau will appreciate the rich pure fruit core and focused acidity that linger in the mouth for a minute. Aromas of wet stone, licorice, hay, nectarine that lead to flavors of anise, almond, lees, and green apple. This wine will continue to develop for a few more years.

Harvest: Aug. 29, 2008
Brix: 24.5°
Clones: Sauvignon Musque’, 317
pH: 3.38
T.A.: 6.8gms/L
Cooperage: 10% new French Oak
Bottled: February 4, 2009