

2015 SAUVIGNON BLANC

SONOMA COUNTY

100% Sauvignon Blanc

ALCOHOL 14.1% | BOTTLING MARCH 2016 | CASE PRODUCTION 5900
AGING 5 MONTHS, 85% STAINLESS STEEL, 15% BARREL FERMENT | WINEMAKER CHRIS LOUTON

VINTAGE

2015 brought an early and light harvest that began on August 10, the earliest date in St. Francis' history. The year started out very warm and dry but then cool, damp weather in May hampered fruit set. Though the result was smaller, looser clusters on the vine, the warm and consistent summer that followed produced high quality fruit with exceptional aromatics and concentrated flavors.

VINEYARDS

Fruit for this refreshing wine comes from top growers in Sonoma County, an area renowned for producing high quality Sauvignon Blanc. Cool mornings and warm afternoons produce fruit with classic Sauvignon Blanc characteristics and pronounced flavors.

WINEMAKING

To retain the bright flavors and crisp acidity of this varietal, the grapes were picked at dawn and arrived at the winery cold. The grapes were pressed and a majority of the juice was sent directly to stainless steel tank while a small portion went to barrel for fermentation. The wine was fermented slowly at 55° for over 30 days, preserving the wonderful aromas of Sauvignon Blanc. We prevented malolactic fermentation to preserve the wine's clean, crisp texture. It was then aged for five months before bottling.

TASTING NOTES

This is a crisp, flavorful Sauvignon Blanc with bright aromas of key lime, tangerine and yellow peach. The flavors are rich and opulent with notes of mandarin orange and stone fruits that precede a backbone of acidity on the smooth finish.

ACCOLADES

Silver Medal | 2016 Sonoma County Harvest Fair



ST·FRANCIS
WINERY & VINEYARDS

