

# Steelhead

VINEYARDS



2015

## SAUVIGNON BLANC

*North Coast*

### TASTING NOTES

Captivating aromas of apricot and peach are complemented by notes of pineapple and mango, with mild herbal accents of thyme and lemon verbena. The palate is broad, flavors echoing the nose, with the addition of the classic varietal grassiness which persists through the long, lingering finish. This vintage displays balanced acidity yielding a refreshing, crowd pleasing wine that is incredibly food friendly.

*-Hugh Chappelle - Consulting Winemaker*

### WINEMAKING

Grapes were harvested at night to ensure the coolest possible fruit upon reception at the winery. After gentle de-stemming, fermentation was done in 100% stainless steel fermentation at controlled temperature to ensure optimal capture of aromas and flavors. A partial malolactic this vintage has yielded a subtle creamy texture that perfectly complements the crisp, racy acidity.

### VINTAGE

The 2015 vintage was exceptional for Sauvignon Blanc in California's North Coast. While yields were down 20-40% in most locations the fruit was wonderfully concentrated. 100% of the fruit came from Lake County, one of California's top growing regions for Sauvignon Blanc. Warm days, cool nights, and volcanic-derived soils all combine for a particularly distinctive expression of the varietal.

### CONSERVATION EFFORTS

In 1998 we partnered with conservation organizations, including Trout Unlimited, on a successful project to restore Wine Creek (a tributary of Dry Creek) and established Steelhead wine. Steelhead Vineyards is dedicated to creating a better world and donates a portion of its sales to environmental projects. Our continued support of TU is one of these unique partnerships and honors our belief in, and restoration of, Steelhead habitats.

### TECHNICAL DATA

Blend:	100% Sauvignon Blanc
Alcohol:	13.5%
Acidity:	0.54 g/100ml
pH:	3.49
Released:	August 1, 2016
Production:	2,344

