

# VILUKO VINEYARDS



SONOMA COUNTY 2015 SAUVIGNON BLANC

## 2015 Viluko Vineyards Mayacamas Mts Estate Sauvignon Blanc

Our third release of the Sauvignon Blanc is one of the family's favorites. We picked this vintage early when the measurement of brix barely crested 22 degrees on the refractometer. The steep gravelly site is dry-farmed producing canopies of low-vigor and small yields. The resulting wine pops with bright acidity and flavors across a rainbow of citrus.

### VINEYARD

Varietal Composition: 100% Sauvignon Blanc  
Clonal Selection: 90% UCD1 (from Chateau d'Yquem),  
10% Musque  
Brix: 22.5  
Harvest Date: August 29, 2015  
Harvest Yield: Less than 2 tons per acre

### FINISHED WINE

Titrateable Acidity: 7.86g/L  
pH: 3.08  
Alcohol: 13.8%  
Barrel Program: Neutral French Oak  
Bottling Date: May 10, 2016  
Release Date: Fall 2016  
Cases Produced: 155 cases

### Notes from Winemaker Timothy Milos:

#### VINIFICATION

Blocks E1 and E2 were hand-harvested in a single day. The whole clusters were gently pressed over several cycles culling any tannin to allow for only the purest free run. This juice went to an insulated stainless steel tank on its own wild yeast to partially cold ferment at 54-58 degrees, then finished on its lees in neutral French oak barrels for six months without stirring. Malolactic fermentation was arrested to preserve the fresh, delicate fruit flavors.

#### IN THE GLASS

A hue of just ripe lemon. Bright acidity. Fresh pure explosions of grapefruit complemented by key lime and lemon verbena with hints of tangerine and lychee. Finishes with a sweep of minerality and lime peel notes.