



## 2016 Viluko Vineyards Mayacamas Mts Estate Grown Sauvignon Blanc

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Our fourth 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 from a rainbow of citrus.

### VINEYARD

**Varietal Composition:** 100% Sauvignon Blanc

**Clonal Selection:** UCD clone 1 (80%) and Sauvignon Musque (20%)

**Harvest Dates:** September 9, 2016

**Harvest Yield:** Less than 2 tons per acre

### FINISHED WINE

**Titratable Acidity:** 6.96 g/L

**pH:** 3.23

**Alcohol:** 14.5%

**Barrel Program:** Neutral French Oak

**Bottling Date:** March 17, 2017

**Release Date:** Spring 2017

**Cases Produced:** 180

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## NOTES FROM WINEMAKER TIMOTHY MILOS:

### Vinification

Blocks E1 and E2 were hand-harvested in a single day. The whole clusters were gently pressed within hours of picking in a pneumatic press, combining free run and light press fractions. The heavy press was discarded to avoid tannic characters. 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. Extended lees contact without stirring adds roundness and depth while preserving the fruit. Malolactic fermentation was arrested to preserve the fresh, delicate fruit flavors.

### In the Glass

Transparent straw in color, the fresh aromas of passionfruit, lime leaf, and nectarine leap from the glass, following through with bright acidity, lemon verbena, wet stones and hints of tangerine and lychee on the palate. It finishes with a sweep of minerality, snap pea, smoke, and lime peel notes.