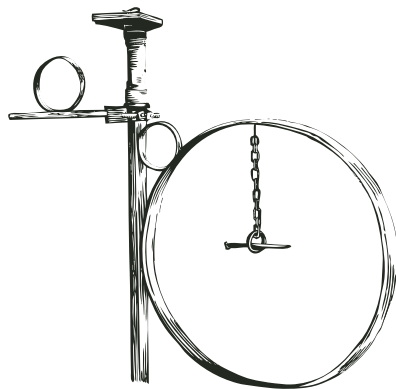


VILUKO VINEYARDS



SONOMA COUNTY **2014** SAUVIGNON BLANC

2014 Viluko Vineyards Mayacamas Mts Estate Sauvignon Blanc

Our second release of Sauvignon Blanc reminds us why we planted this site nearly 10-years ago. Two distinct selections grow on a steep hillside; Clone 1, originally from Chateau d'Yquem, provides structure and backbone and is balanced by the aromatics of the Musqué clone. Both are dry-farmed producing canopies of low-vigor and very small yields. The resulting wine is rich and complex.

VINEYARD

Varietal Composition: 100% Sauvignon Blanc

Clonal Selection: 90% UCD Clone 1

10% Sauvignon Musqué

Brix: 24.4

Harvest Date: September 3, 2014

Harvest Yield: 2.3 tons per acre

FINISHED WINE

Titrateable Acidity: 6.86 g/L

pH: 3.86

Alcohol: 14.5%

Barrel Program: Neutral French

Bottling Date: April 20, 2015

Release Date: September 1, 2015

Cases Produced: 255

Notes from Winemaker Timothy Milos:

VINIFICATION

Both blocks were hand-harvested in a single day and whole cluster pressed into stainless steel tanks. The juice was partially fermented on gross lees cold (52-58° F) with selected yeasts. Primary fermentation was finished in older French barrels, on its lees, without stirring. Malolactic fermentation was arrested to preserve the fresh and delicate fruit flavors.

IN THE GLASS

A hue of pale citrine. Fragrant white blossoms open the palate with layers of citrus and stone fruit. Tastes of yellow peach and honeydew comingle with pink grapefruit that carry flavors of white fig to a silky finish.