



THE VINEYARDS:

Sauvignon Blanc demands a cooler climate allowing the distinctive flavors of the grape to mature and develop. The southern reaches of the Russian River Valley produce just such conditions. These 20-year old vines stretch along the front 5 acres of the Hook & Ladder Estate Winery on Olivet Road.

THE GROWING SEASON:

2018 was a very mild and measured growing season. That is not to say Mother Nature didn't throw us a few curves. We had a little rain but that was followed by wind so all was good. There were not a lot of heat spikes which made for a nice, long, hang time for the fruit. This allowed for a great balance and a slightly higher amount of grapes at harvest.

THE WINEMAKING:

Our Sauvignon Blanc is crushed and de-stemmed immediately to press, then the juice is fermented in neutral French oak barrels.

THE WINE:

Our pale straw colored Sauvignon Blanc leads off with a rich bouquet of lemongrass, melon, and a hint of jasmine. A full and immediate flavor of nectarine and citrus flows into a bright dry keylime finish.

2018 Sauvignon Blanc
RUSSIAN RIVER VALLEY

HARVESTED

September 17, 2018

ALCOHOL
14.20%

TA
.72

pH
3.38

CASES PRODUCED
377

AGING
5 months in Neutral
French Oak

ESTATE BOTTLED
February 15, 2019

WINEMAKER
Jason De Loach

Hook & Ladder Winery
2134 Olivet Road, Santa Rosa, CA 95401
t. 707.526.2255 f. 707.526.9193
www.hookandladderwinery.com