



TWOMEY

2017 MERINO VINEYARD SAUVIGNON BLANC

RUSSIAN RIVER VALLEY

TASTING NOTES

APPEARANCE

White gold

AROMAS Gardenia, honeysuckle, grass, fresh straw and ginger

PALATE Floral, clean mineral density, grainy, slate and limestone

FINISH A brush of minerality from wet pavement or dusty slate, bright citrus acidity and a lingering presence on the palate

AGEABILITY This wine was made to age, and can be enjoyed through 2022 with proper cellaring

PAIRINGS

Pan roasted whole chicken with butter and rosemary glaze, crispy root vegetables and saffron rice

NOTES FROM THE VINEYARD

The 2017 vintage was a return to the wet and wintry conditions we expect from our Mediterranean climate. It was a much-needed reprieve from the drought we have been experiencing in California for the past four years. This allowed the vines to go fully dormant for an extended period of time, like a good long sleep after years of running a marathon. The warm spring was followed by a steady growing season, and then a harvest season with significant heat spells featuring high temperatures staying above 100°F for days on end. These events pushed the speed of maturation and ripening, which led us to pick our Merino Vineyard over just two days. It is always the last of the Sauvignon Blanc to come into the winery, both because the site is cooler and the soils are clay-based; therefore later to dry out. These environmental controls of the Merino Sauvignon Blanc set this fruit apart from the gravelly, alluvial soils in our other estate Sauvignon Blanc vineyards.

HARVEST DATES

September 6-8, 2017

ALCOHOL 14.5%

AVERAGE BRIX 24°

BARREL AGING

6 months

BARRELS

600L French Oak Demi-muid: 29%

Drums: 44%

Concrete Barrel: 27%

WHOLE CLUSTER 34%

RELEASE DATE

October 2018