

NINER

WINE ESTATES

2012
SAUVIGNON BLANC
ESTATE GROWN

WINEMAKERS

Amanda Cramer
Patrick Muran

CLONE
1

ROOTSTOCK
5BB

HARVEST DATES
August 24-28, 2012

AVERAGE YIELDS
2 tons/acre

AVERAGE BRIX
24.2°

pH / TA
3.30 / 6.4 g/L

ALCOHOL
14.5%

BLEND
97% Sauvignon Blanc,
3% Albariño

COOPERAGE
15% Neutral French Oak,
85% Stainless

BARREL AGING
6 months

CASES PRODUCED
1495

RETAIL PRICE
\$22



SITE

100% of the grapes for this wine were grown at Bootjack Ranch. The vineyard is located on the Eastern side of Paso Robles, and is often drier and warmer than our other two vineyards. The climate can be harsh on vines, but it also provides the push that forces vines to struggle and produce grapes that are deep in color and rich in tannin.

IN THE VINEYARD

The 2012 growing season was one of the driest winters on record in Paso Robles. Temperatures were fairly typical through July, but August was one of the hottest months in history, with 19 days hitting triple-digits. Afternoon breezes and cooler nights (up to 30 degree drop in temperature each night) saved the day, giving extended hang time to the grapes.

IN THE WINERY

The grapes for this cool-climate Sauvignon Blanc were hand-picked at night and brought to our facility at around 7am. The grapes were hand sorted, destemmed and put into the press to cold soak for 12 hours. All the while, we took great measures to avoid any oxygen exposure to our grapes. Our goal was to extract aromatic components from the skins which greatly amplified the aromatic complexity in the finished wine. The grapes were pressed at around 8pm the same day, and racked into a stainless steel tank and fermented cold.

TASTING NOTES

The nose is redolent with tropical fruit aromas of ripened pineapple and papaya, accented with a touch of honey. The rounded and creamy palate carries the wine through to a crisp finish.