



2018 SAUVIGNON BLANC

SHIFFLETT RANCH
OAK KNOLL AVA

100% SAUVIGNON BLANC (MUSQUÉ CLONE)

VINEYARD

Shifflett Ranch has been in the family for over 80 years, and its location west of Yountville on Darms Lane produces intense fruit with its volcanic soils and rocky hillside vistas. Regarded as the southernmost true alluvial fan of the Mayacamas Range, this block provides concentrated fruit and incredible aromatics.

TASTING NOTES

The Musqué clone provides incredible aromatics immediately with a tropical nose of white flower, honey, and lemon merengue pie. A round entry of peach pit, jasmine, and citrus highlight a racy acidity that carries to the back of the palate. This wine exhibits a texture and weight rarely found in Sauvignon Blanc, with a finish of honeysuckle, beeswax, and lime zest.

WINEMAKING

Picked early to retain acidity, the fruit is whole cluster pressed before cold settling in tank for 48 hours. A cool and slow fermentation is completed in 20% new French oak, with 20% ML. After eight months in barrel on heavy lees, the wine is bottled with minimal SO₂. No fining, no additions, and only a light filtration on the bottling line.

SPECS

HARVEST DATE	8.14.18
pH	3.16
TA	8.70 g/L
RS	<0.1 g/L
ALC %	11.2%
CASES PRODUCED	119

