

NADIA



2015 NADIA SAUVIGNON BLANC

TECHNICAL DETAILS:

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands

ELEVATION: 2,800 - 3,200 ft. above sea level

HARVEST DATE: 8/20-9/21/15

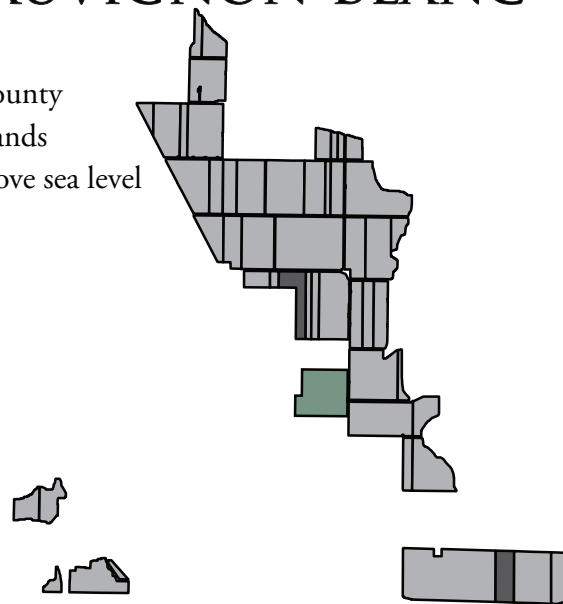
BRIX AT HARVEST: 23.8°

ALCOHOL: 13.3%

PH: 3.29

TA: 6.68 g/l

PRODUCTION: 1,500 cases



GROWING SEASON: In January of 2015 we experienced several weeks of unseasonably warm days which triggered an early March 18th bud break. At the onset of flowering on May 5th, there was a series of sub 70 degree days and several freezing nights. The unfavorable climate caused up to 50% less yield in some varieties compared to 2014. Temperatures rebounded in June and the warm temperatures accelerated plant phenology. The overall decrease in yield was attributed to decreased berry number caused by poor fruit set. The decreased cluster compaction exposed each individual berry to more favorable cluster microclimate conditions resulting in more concentrated fruit.

VINIFICATION: The wine was whole cluster pressed, chilled and then settled for 24 hours. It was then racked off the lees and fermentation began. The wine was cold fermented in stainless steel tanks for 6 weeks to increase aromatics. To keep the crisp nature of this variety, the wine did not go through malolactic fermentation.

BARRELING: Our NADIA Sauvignon Blanc is aged in a combination of stainless steel and neutral French oak. 80% of the wine stays in stainless steel for the 6 month aging period, while the remaining 20% moves into small neutral French oak barrels to add richness and complexity.

TASTING NOTES: Aromas of mango peel and night blooming jasmine waft from the glass weaving through notes of juicy kiwi and lime verbena. On the palate, stewed peaches and fresh citrus are softened by hints of dried field grass. A refreshing mineral-driven backbone is balanced by weight and texture imparted by 20% aging in neutral French oak, while the remainder aged in stainless steel.

