



WATTLE CREEK
WINERY

Wattle Creek Sauvignon Blanc 2010 Yorkville Highlands-Mendocino

Winemaker Notes

Pungent, enticing aromas of ruby red grapefruit and Meyer lemon rind dominate the aromatic profile. In the background, subtle aromas of lime peel, citrus blossom and ripe kiwi fruit present themselves intermittently. The flavors are vivid and intense, combining refreshing grapefruit notes with Meyer lemon and a lemon/lime burst which merges with the crisp acidity and rich texture to weave a complex, lingering, delightful taste. Enjoy!

Vintage & Winemaking

Some are already calling the growing season of 2010 one of the most challenging vintages in the past 25 years. A powerful and persistent marine layer pushed in hard every night and stretched long into the summer days causing one of the coldest growing seasons on record. The cooler weather delayed bud break by as much as four weeks in some areas. The marine layer persisted well into the end of summer, never allowing the vines to “make up ground” in the ripening and maturing process. Coupling the cold weather with a very wet April and May, a precursor of mildew and mold outbreaks, had growers struggling with canopy management decisions.

Many winemakers, fearing mildew and mold damage, pulled leaves in the canopy to expose the grapes to more air flow, drying the grapes and reducing the risk of these disastrous fungi. But, a major heat wave during the growing season brought temperatures of 105° to 110°F in inland valleys. The exposed grapes, which had been shaded by the extra layers of leaves, literally fried in the sun.

Despite all of these challenges, we were able to keep Mother Nature at bay and produce some fabulous fruit from our Estate properties. After achieving the desired flavors on the vine, this Sauvignon Blanc was harvested by hand at night in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed, the juice pumped to tanks and immediately chilled and settled prior to fermentation. The fermentation was completed at cool temperatures to maintain and enhance the natural flavors. The final blend captures the lovely fresh qualities of Sauvignon Blanc.

Appellation: Yorkville Highlands–Mendocino

Variety/Blend: Sauvignon Blanc 100 %

Vintage: 2010

Oak Maturation: none

Alcohol: 13.5 %

Suggested Retail: \$14.99

