



2011 Knights Valley Late Harvest Sauvignon Blanc

This rare and enticing Late Harvest Sauvignon Blanc was made using fruit from a storied single vineyard in Sonoma County's Knights Valley. Left to patiently ripen for an extra month, these grapes produced a rich, concentrated wine with alluring tropical aromas, pure sweet peach flavors and balancing acidity. To add complexity, it was aged on the lees for ten months in new oak.

Winemaker Notes

This lush, concentrated late harvest wine has aromas of candied tangerine, amaretto, orange peel, honeysuckle and lemon meringue. On the palate, sweet peach and stone fruit elements are underscored by marmalade, citrus and apricot flavors, as well as a rich hint of caramel apple.

Varietal Content

99% Sauvignon Blanc 1% Sémillon

Harvest Information

Appellation: Knights Valley Harvest Date: October 28, 2011 Average Sugar at Harvest: Approximately 37.4° Brix 1 Vineyard harvested

Cooperage

100% New French Oak, Château-style barrels (60 gallons) Barrel Aging: 10 Months

Production/Technical Data

Alcohol: 13.8% Residual Sugar: 15% 0.64 g/100 ml titratable acidity pH: 4.23

Bottled: July 2012