

KATE ARNOLD



AVA
California

VARIETAL CONTENT
100% Sauvignon Blanc

REGIMEN
Stainless Steel, no oak

CASES PRODUCED
4,466

ABV
13.5%

FOOD PAIRING
Oysters with mignonette. Pepper-crusted seared Ahi, candied pomelo rind, citrus pistachio salad. Fish tacos with pineapple-habanero salsa.

CONTACT

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TASTE PROFILE

- COLOR** / Luminous ivory.
- AROMAS** / Boisterous tropical notes, fleeting citrus, and touches of dried herb.
- FLAVORS** / A core of grapefruit pith and a smattering of peach and guava, with some fleeting citrus rind, green papaya, and hints of sage.
- STRUCTURE** / Clean, focused, bright acidity binds together a plush mid-palate with a long linger on the finish.

VINEYARD SOURCES

Kelseyville, Lake County - 70%

SOIL / Soda Bay series, red, volcanic loam

Lodi Valley - 15%

SOIL / Tokay fine, sandy loam

Monterey County - 15%

SOIL / Salinas series, shale / sandstone alluvium

CLONE / SB1

The undeniable core and intensity of fruit is indicative of the potential for Lake County Sauvignon Blanc. The Lodi fruit develops a textural component, while the Monterey portion offers complexity and nuanced flavors not prevalent in Lake County and thus, when carefully blended, reflect a balanced Sauvignon Blanc true to its California roots.

2017 VINTAGE REPORT

The 2017 growing season was quintessential California – a warm, wet spring afforded healthy canopies, and perfect weather in May allowed for a solid berry set. The summer was warm, but not overly hot and kept the vines moving along at a steady pace. The heavy canopy growth required some extra manipulation for even ripening and sun exposure to develop the flavors.

As veraison began, August saw some significant heat spikes, but a cooling trend near the end of the month and into early September allowed the grapes to significantly increase flavor development. Crop loads were a bit lighter than average, netting some concentrated flavors and great acid compositions. The combination of our experience with these regions and remarkable grower relationships allowed us to pick each block at optimal ripeness and deliver a stellar second vintage.