



Shone Farm Vineyard

Sauvignon Blanc

Russian River Valley

Expressive. Eloquent. Polished.

Our Shone Farm Sauvignon Blanc from the Russian River Valley is a signature wine. The individuality of the vineyard, the fingerprint of the vintage and the acumen of the winemaker are joined in each bottle. Expressing the marks of these three forces — earth, nature, and man — is fundamental to our mission, our philosophy and the wine we call Signaterra.

WINEMAKER NOTES

Earth: At the southeastern end of the Russian River Valley, a zip code chock-full of prestigious vineyards, the Shone Farm site is ideal for growing Sauvignon Blanc. The four acre, Block 2 parcel has those low pH soils so important to the acid development of Sauvignon Blanc grapes. Pleasanton Rocky Loam soil, along with the southern facing slope help ripen the fruit flavors while maintaining the acid needed for a well balanced wine. A fairly new vineyard, the younger vines give the wine freshness and minerality. This parcel of Shone Farm is farmed organically using Stellar-certified sustainable grape growing methods.

Nature: In this vineyard, we work closely with the powers of sun and wind. As a grape cluster develops, it's shielded from direct sun by the shade of a grape leaf or two above it, avoiding direct sun exposure, so the temperature of the surrounding air gently encourages cluster development and gentle ripening. Here, the wind is a critical component aiding grape and vine health. We use the trellising system to encourage a wind tunnel-like space at the center of the vine. This keeps fresh, healing air moving through the plant, even in the heart of summer.

Man: Grapes were hand harvested at night to keep the flavors bright and fresh. The juice was whole-cluster pressed using a Champagne-style press that encourages free run, clean juice. 50% of the wine was tank-settled at low temperatures, racked clean to fermentation tanks, then fermented slowly with native yeasts from the vineyard. The balance of the Sauvignon Blanc aged in neutral French oak barrels on its lees to add weight to the mouthfeel. After fermentation the two lots were blended together to create a balanced and nuanced wine.

Harvest Date	September 5, 2009
Bottling Date	March 24, 2010
Release Date	June 1, 2010
Alcohol	14.1%
Total acid	.75
pH	3.06
Yield	3 tons per acre
Production	67 Stainless Steel Barrels

TASTING NOTES

Our Signaterra Sauvignon Blanc is characterized by an un-Californian minerality. Green apple, citrus and floral aromatics complete the flavor profile. Sur lee aging contributes texture while balanced acidity brings structure and definition.

SIGNATERRA

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