

# 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 24, 2010
Bottling Date	March 31, 2011
Release Date	June 1, 2011
Alcohol	14.1%
Total acid	.74
pH	3.23
Yield	3 tons per acre
Production	2787 cases

### TASTING NOTES

The 2010 Shone Farm Vineyard Sauvignon Blanc displays refreshing floral aromas with soft layers of honey, apple, and pear. A slight zest of pineapple wakes the taste buds - defining where soft edges end and charm begins. A combination of barrel and stainless steel fermentation gives this wine great complexity, while Sur lee aging contributes a light creaminess. Its balanced acidity and good minerality make it accessible to a broad host of palates.

## SIGNATERRA

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