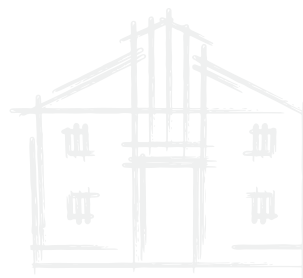


MURRIETA'S WELL

ESTATE VINEYARD



SAUVIGNON BLANC

Small Lot

LIVERMORE VALLEY

VINEYARD

Our Sauvignon Blanc vineyard is grown from descendants of the original Chateau d'Yquem cuttings planted by Louis Mel in the late 1800s. It is planted in our Louis Mel vineyard located across the arroyo that runs directly in front of our historic tasting room property. This vineyard is part of the original 92-acre parcel Louis Mel purchased when he first moved to the Livermore Valley. Featuring an elevation range of 575-715 feet above sea level, the Louis Mel vineyard features well-drained gravelly soils that are ideal for growing Sauvignon Blanc.

Sauvignon Blanc | Louis Mel

WINEMAKING

FERMENTATION | The wine was fermented in neutral French oak barrels, which allows the wine to breath and mature during fermentation and early aging, but does not impart oak qualities to the wine.

AGING | Aged sur lie for four months in neutral French oak barrels with minimal battonage. This adds texture and weight to the palate while maintaining the wines freshness.

HARVEST

Our Sauvignon Blanc was handpicked in the late evening/early morning hours during the first week of September 2017. It is among the first varieties we pick on our estate every season. The 2017 vintage was the first non-drought year in the Livermore Valley since 2011. The increased ground water helped flush the soils and replenish important nutrients. We continued to see nice canopy growth that provided excellent fruit development, and the warm growing season provided the perfect conditions to achieve optimal fruit expression.

ROBBIE'S TASTING NOTES

Our Sauvignon Blanc 2017 exhibits aromas of citrus blossoms, ruby red grapefruit, and white peach. As a barrel-fermented Sauvignon Blanc, with lees aging, this wine presents a layered and textured palate with a balancing acidity that maintains its varietal uniqueness as well as establishing itself as an excellent food wine. Enjoy through 2022.

2017

VARIETAL COMPOSITION

100% Sauvignon Blanc

ALCOHOL | 14.2%

PH | 3.27

TA | 0.70

BARRELS PRODUCED | 30

RELEASE DATE | May 2018