

2016 NORIA Sauvignon Blanc - Russian River Valley <Bevill Family Vineyard>

Varietal: 97% Sauvignon Blanc
3% Gewurztraminer

Details:

Our model for this Sauvignon Blanc is a type of Japanese sake called Dai-Ginjo that is fruity, smooth, and elegant. We source the grapes from the south west part of Russian River Valley that is cooler than the rest of its AVA due to a proximity to the Pacific Ocean. Drastic temperature gaps between night and day in this area nurtures a supple but refined acidity. Majority of soils here are light textured clay and allow vines to mature slowly but steadily. Once whole clusters are gently pressed, 1/3 of the cuvee are fermented in used barrels for an extra texture while the rest are fermented in a stainless steel tank at low temperature to retain fruit expression. The two portions are blended back after 10 months of aging.

Tasting notes:

Bright nose of grapefruit, lime, pear, a hint of lychee, orange zest, bay leaf, flint stone, lemon grass, and pistachio.
Crisp entry. Refreshing citrus flavor fills a glass like spring mist and lingers long. Acidity is vibrant but supple and leaves a room for smooth, sweet mouthfeel. This Sauvignon Blanc opens up overtime to entertain your palate for a long time.