



BRACK MOUNTAIN

WINE COMPANY

2011 L'Oliveto Sauvignon Blanc | *Russian River Valley*

Varietal- 90% Sauvignon Blanc - 10% barrel fermented Semillon

Vineyard- Sourced from Louvau Vineyard in the heart of the Russian River Valley. The vines are over 15 years old, planted north to south for maximum sun exposure in this cool climate. The vineyard is planted to the Musque clone which we love for the intense aromatic expression of the fruit. **Yield:** 2.8 tons/acre.

Vintage- 2011 was one of the coolest growing seasons of the last century. For earlier ripening varieties like Sauvignon Blanc this resulted in a spectacularly long hang time. Acidity was preserved, aromatic compounds abound, this is Sauvignon Blanc at its most profound.

Fermentation- This wine is a 50/50 blend of stainless steel fermentation and neutral oak barrel fermentation. The wine made in tank was cold fermented at 48 degrees with a yeast strain developed in Stellenbosch for its cold hardiness and aromatic expression. Tank fermentation lasted ten weeks. Barrel fermentation was quicker, approximately 5 weeks. Two yeast strains were used for the barrel lot: the first was a hybrid strain that lends itself to aromatic expression and rapid yeast autolysis to achieve texture and weight on the palate. An Alsatian strain which we like for its perfume and peppery notes added complexity. To further increase palate length, 10% barrel fermented Semillon was blended in to the finished wine prior to bottling.

Harvest Date: September 27th, 2011

Winemaker: Dan Fitzgerald

Yeast: Proprietary

Cooperage & Aging: 50% Stainless steel - 50% Neutral French Oak

Bottling: January 2012

Production: 300 cases

Sensory Notes: The nose fills the senses like a tropical garden in bloom, especially guava fruit. The palate is surprisingly dry given the aromatic intensity of the wine. This is due to racy acidity and a lean, elegant structure. The finish is all gooseberries and lemon zest that goes on long after you've already taken a second sip.

Final Technical Information:

pH: 3.22 **TA:** .73 **Alc:** 13.2%



Available Formats: 750ml

Suggested Retail Price: \$19.00



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www.brackmountainwine.com

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