



Varietal: 100% Sauvignon blanc

Appellation: Russian River Valley AVA

Vineyard: Gianquinta Vineyard (Goldridge loam, red clay & sandstone substrate)

Vintage: A drought year provided wines of exceptional quality with reduced yields.

Harvest Date: September 25, 2016

Grape Yield: About 2.1 tons per acre

Winemaker: Brad Loos

Fermentation: 11 day ferment to dry initiated with Lalvin CY3079 yeast

Yeasts: Natural (Wild) & Selected (Assmanshausen/Lalvin)

Cooperage: Stainless steel (with final 2 weeks on neutral French Oak)

Fining Agent: A pinch of Bentonite

Date Bottled: April 21, 2017

Acidity: Titratable Acidity: 6.60 g/L & pH: 3.34

Alcohol: 13.7% by Volume

Production: 300 hand-numbered bottles (750 ml)

Suggested Retail Price: \$25.00 per bottle

Tasting Notes: This refreshing and versatile wine shows a transparent golden straw color. Pretty citrus zest, tropical fruit and white flower aromas merge with a plush, slightly tangy, mouthfeel. Palate includes Meyer lemon, ripe pineapple, grapefruit, honeydew melon and a hint of vanilla bean. Medium-long finish. Serve chilled to about 45 degrees Fahrenheit. This "fun-in-the-sun" wine rewards as a perfect companion with assorted cheeses including Teleme, Goat, Chevre & Chaumes. Try also with cashews, macadamias or other soft nuts. Sip solo or pair with sole dore with lemon & capers, chicken picata, grilled turkey and pineapple slices, or cheese tortellini. Enjoy!

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