

# GREAT OAKS RANCH Vineyard

Great Oaks Ranch is situated in a paradise for Sauvignon Blanc. This eastern end of the Santa Ynez Valley is graced with soils and a climate that allows this classic white Bordeaux grape to fully ripen to physiological ripeness and yet retain all the natural acidity that makes Sauvignon Blanc such a vibrant wine. The east-west transverse nature of the valley brings morning fog from the nearby Pacific Ocean, which then retreats mid-morning. Sunny and warm days then lead to cool evening temperatures. Superb Sauvignon Blanc weather and place!



The Sauvignon Blanc grapes from Great Oaks Ranch was harvested by hand in October of 2008 and then immediately transported to the winery, where the grapes were whole cluster pressed to stainless steel to begin fermentation. The newly fermenting wine was then gravity racked to neutral French Oak barrels, where it completed primary fermentation. Malolactic fermentation then was inhibited. These very deliberate decisions in the cellar allow the pure essence of the Musque clone to shine forth in the wine.

This micro-climate, combined with meticulous farming at Great Oaks Ranch, and the selection of the aromatic and intriguing Musque clone of Sauvignon Blanc sets the stage for a wine of character and distinction.

The 2008 growing season began with one of the hardest frosts in 25 years, just as the vines were sprouting the first shoots of the new vintage. This caused yields to be severely reduced, with tiny crop sizes and petite clusters and berries. The upside was that remaining fruit resulted in intensely concentrated flavors in the small amount of wine that was produced.

The 2008 Sauvignon Blanc strikes a pose with a pale gold color that almost shimmers in the glass with a swirl, which unleashes an incredibly aromatic bouquet characteristic of Sauvignon Musque. Tropical notes of guava and kiwi waft from the glass, and a first sip confirms the hedonistic nature of this wine. On the palate, crisp apple and honeydew melon then lead to summer pear and apricot, all intertwined with hints of key lime pie. The texture of the wine is both creamy and bright, the finish lingering. Beautifully balanced, and a wine that will pair well with fish or chicken, fresh summer vegetables and spicy dishes!

<b>Release Date:</b>	Spring 2011
<b>Production:</b>	44 cases of 750ml bottles
<b>Vineyard Location:</b>	Central-Eastern edge of the Santa Ynez Valley, from a raised knoll in the block. North-South row orientation. 1200 vines per acre.
<b>Yield:</b>	Restricted to 3.0 tons per acre.
<b>Varietal Composition:</b>	100% Sauvignon Blanc. 100% Musque Clone.
<b>Fermentation:</b>	Hand harvested in October of 2008. Spontaneous fermentation started in stainless steel with native yeasts. Finished in neutral French Oak barriques, sur-lie.
<b>Alcohol:</b>	13.8%
<b>pH:</b>	3.46
<b>TA:</b>	6.78 g/L
<b>Winemaker:</b>	Andrew Murray
<b>Winegrower/Proprietor:</b>	Nancy and Michael Lippman

