

SEA PINES VINEYARD 2014 SAUVIGNON BLANC Dry Creek

2014 SAUVIGNON BLANC (MADE WITH ORGANICALLY GROWN GRAPES).

Sea Pines Vineyard wines are truly hand-crafted from some of the best vineyards in California's Coastal appellations. As winemakers Chris and Richard travel throughout California making wine for their brand Vinum Cellars and other wineries. Occasionally they come across some very special grapes, which become available at value pricing. Their internal covenant is to make truly top tier wines that offer unparalleled value and are not driven by any specific varietal. These wines are also considered batch driven in the sense that they may or may not make the same wine every year. This allows them to focus on finding the absolute best fruit for the price every year without being forced to make the same wine every year. You as the consumer are rewarded with an exceptional bottle of wine at considerably less than its same quality counterparts.

Chris Condos and Richard Bruno are veteran North Coast winemakers over 20 years. In addition to responsibilities at Vinum Cellars, Chris has been the Winemaking Consultant for Kathryn Kennedy Winery since 1998 and owns Horse & Plow Winery in Sebastopol. In addition to co-owning Vinum Cellars Richard has been a Napa based Winemaking Consultant since 1998 for various Napa Valley based wineries.

Since their school days at UC Davis, they have been constantly on a quest for value while at the same time consumed by demanding quality and knowing where to find it, so the idea for this project came to them while standing in one of these vineyards.

This is the second vintage of Sea Pines Vineyard and it is a 2014 Sauvignon Blanc from the Dry Creek Valley in Sonoma County, which was sourced from Preston Vineyards. The vineyard is certified organic, cane pruned with vertical shoot positioning and is used by many noteworthy wineries in the area.



TASTING NOTES ▼

The color of this crisp summer white is a light golden straw with aromas of lemon lime, verbena and mineral notes. The palate has ample acidity due to the low yielding organic vines from the heart of Sonoma County's Dry Creek Valley. The palate enters as green apple, fresh fig and clover honey, but as the wine sits in the glass it takes on more tropical notes such as passion fruit and lychee. The wine shows its acidity on the finish as well displaying key lime and lemon lime flavors while folding into more of a zest grit on the backend. This wine will pair best with fresh seafood such as seared Day Boat Scallops with truffle oil or line caught Sea Bass in a mushroom/soy glaze. Try it with an heirloom salad or fresh summer beets with an orange/lemon citrus vinaigrette.

TECHNICAL NOTES ▼

Varietal Composition:..... 100% Organically Grown Sauvignon Blanc
Appellation:..... Dry Creek Valley
Vineyard:..... Preston Vineyards
Winemakers:..... Chris Condos & Richard Bruno
Alcohol:..... 13.5%
TA:..... 6.4 g/L
pH:..... 3.13
ML:..... 0%
Harvest Date:..... Sept 10th, 2014
Aging:..... Stainless Steel fermented
Production:..... 2,000 cases