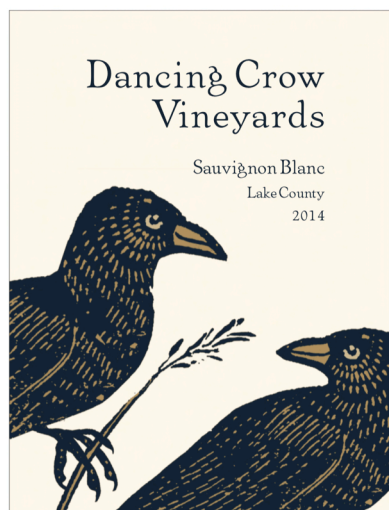


DANCING CROW VINEYARDS

2014 SAUVIGNON BLANC

The 2014 vintage was characteristically warm and dry. The harvest on August 22nd was one of the earliest ever, due to an unusually mild and warm spring.

The grapes were picked at 21 degrees Brix, with harvesting beginning at midnight and ending by dawn. We were pressing grapes by nine in the morning and had the juice chilled to 48 degrees Fahrenheit before lunch.



Shockingly, two days later, a 6.0 earthquake rolled through the Napa Valley splitting adjacent tanks and spilling wine, but fortunately sparing the 2014 Dancing Crow vintage from a similar fate.

Fermentation was a delicate balance of preserving fruit intensity and freshness while developing depth and textural definition. We set aside a small lot to undergo lees stirring, to enhance texture and length. 100% of our blend was fermented cold to capture floral and fruit aromas and preserve fruit intensity.

The Land

The vineyard is located in Lake County, at the base of Mount Konocti, near Kelseyville, in close proximity to Clear Lake. The midday heat of summer is tempered daily by cool afternoon breezes brought in by the lake and the 1400 ft. elevation, creating a unique microclimate which allows for a true expression of the Sauvignon Blanc varietal without excessive alcohol levels. The soil is a rich, black “Diablo clay” that cracks in the summer, restricting root extension and decreasing vigor, yet still retaining water. Small berries and loose clusters are produced, which are essential to our wine’s flavor intensity. Moreover, the use of organic farming practices result in a much more complex flavor profile, showcasing floral aromas complimented by tropical and stone fruit flavors. Dancing Crow’s 28 acres of Sauvignon Blanc are certified organic by the CCOF and have been organically farmed since 2001.

Winemaker’s Tasting Impressions

The wine was bottled on January 16th 2015 at the peak of aromatic intensity, highlighting an elegant bouquet of rose petals, guava and honeycomb. On the palate its fresh acidity plays well with crisp golden apple, apricot and pear flavors. Each step in our grape growing and winemaking process is designed to produce a bright, invigorating wine that stimulates conversation and enhances meals with family and friends.

Varietal: 100% Sauvignon Blanc	Harvest Date: August 22 nd 2014
Region: Big Valley District AVA, Lake County Elevation: 1400 ft.	Clone: UCD1 Rootstock: 5BB
Fermentation: 5 mo. stainless steel	Brix at Harvest: 21
Alcohol: 12.8%	Bottle Date: January 16 th 2015
Yeasts: NT116 “le packet blue” – South Africa VL3 Denis Dubourdieu – Bordeaux	Titrateable Acidity: 8.0 g/L PH: 3.35

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