

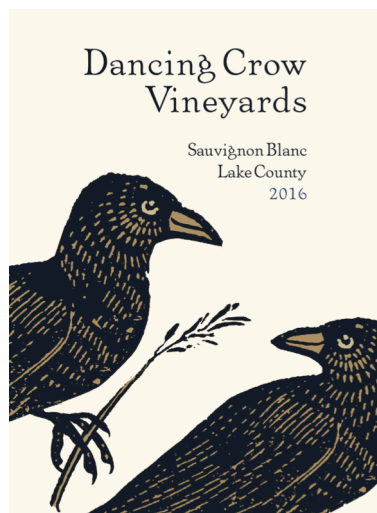
# Dancing Crow Vineyards

## 2016 Lake County Sauvignon Blanc

“There is a Spirit of Place within the Dancing Crow Vineyard. The land itself is an exciting balance between untamed wilderness and Sustainable farming practices, with the end result being a Sauvignon Blanc the dances between the Old World and the New.”

### **The Growing Season**

The 2016 vintage was universally seen as a banner year for Lake County, with both vineyard managers and winemakers alike singing its praises. Descriptors like “exceptional” and “exquisite” were just some of the adjectives used to describe the quality of the fruit harvested. From bud break through harvest, Lake County vineyards saw ideal weather patterns, including its trademark hot summer days tempered by cool, evening, coastal breezes. Frost was not an issue with only one moderate and two light frost events noted. Soil moisture levels were the best the county has seen in the last few years due to increased rain totals. Harvest was just a bit earlier than normal but not as extreme as the previous few years. We began Harvest on August 21<sup>st</sup> in the eastern portion of our vineyard and finished up on September 6<sup>th</sup> with the western side, which tends to ripen later. Our dense, volcanic, clay soils and cool evenings allowed us to pick between 20° and 22° Brix.



### **Winemaking**

After pressing the grapes, winemakers David and Katharine let the juices settle for three days at 48-50°F before being racked for fermentation. We utilize two yeast strains in separate fermentations with particular focus on developing aromatics, richness and mouthfeel. Cold fermentation and lees stirring are employed to further the process by adding length and texture, in addition to, enhancing innate floral and fruit aromas.

### **The Land**

The Dancing Crow Vineyard sits at the base of Mount Konocti on the western shore of Clear Lake, just north of Kelseyville in Lake County. The vineyard's soil is a dark, volcanic clay, which retains water in springtime, but also cracks in the heat of summer, restricting root extension and decreasing vigor. We naturally average 3-4 tons per acre (half of what is typical for a Sauvignon Blanc vineyard). The Lake County midday heat is tempered by the 1400 ft. elevation and the cool coastal breezes pulled across the Mayacamas mountain range by Clear Lake in the evenings. This unique environment produces ideal conditions that allow for a true expression of the Sauvignon Blanc varietal without excessive alcohol levels.

### **Winemaker's Tasting Impressions**

The 2016 vintage has produced an invigorating wine that shows off aromas of white alpine strawberry, spring flowers and white pineapple. On the palate there is a freshness and nuance with flavors of fresh Bartlett pear, white peach and guava. This wine balances a crisp brightness with a full mouthfeel, accentuated by layers of complexity and minerality; pairing exquisitely with oysters, shellfish, seafood pastas and goat cheeses.

**Varietal:** 100% Sauvignon Blanc

**Harvest:** Aug 21<sup>st</sup> & Sept 6<sup>th</sup> 2016

**Region:** Big Valley District AVA, Lake County

**Aging:** 9 months stainless steel

**Elevation:** 1400 ft.

**Alcohol:** 12.3%

**Yeasts:** NT116 “le packet blue” – South Africa  
VL3 Denis Dubourdieu – Bordeaux

**Clone:** UCD1 – Bordeaux circa 1880  
**Rootstock:** 5BB

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**[www.dancingcrow.com](http://www.dancingcrow.com)**