

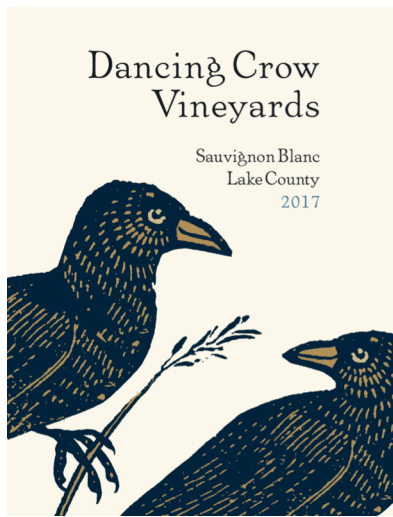
Dancing Crow Vineyards

2017 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 2017 Lake County vintage followed abundant winter rains that ended a 5-year drought, replenishing the county’s ground water, and leading to a plentiful amount of fruit on the vines. The summer months were cooler than normal leading to additional hangtime, and contributing to increased complexity and flavor intensity in our Sauvignon Blanc. Harvest was fairly late compared to the past five years, starting on August 22nd and extending over the following week, depending on the sugar levels of our various vineyard blocks. The quality of the fruit was excellent and the wines are now showing off their moxie.



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. Two yeast strains are employed in separate fermentations with particular focus on developing aromatics, richness and mouthfeel. Cold fermentation and lees stirring are utilized 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 1400 ft. elevation near the base of Mount Konocti on the western shore of Clear Lake in Northern California’s Lake County. The vineyard’s soil is a dark, dense, volcanic clay that retains water in springtime, but then cracks in the heat of July and August, decreasing vigor to 3-4 tons/acre. However, during the summer months the vines are able to recover and respire in the evening due to coastal breezes pulled across the Mayacamas mountain range by the vast size of Clear Lake. This unique combination of elevation, energetic clay soil, and hot days & cool nights produces ideal conditions for a true expression of the Sauvignon Blanc varietal at 12.3% alcohol, highlighting citrus & stone fruit flavors with bright, refreshing acidity.

Winemaker’s Tasting Impressions

The 2017 Dancing Crow Sauvignon Blanc highlights aromas of citrus blossom, honeysuckle and fresh green apple, accented by flavors of white peach, Bartlett pear and flinty, lemongrass notes, all wrapped up by a bright, lingering finish. Our Sauvignon Blanc was picked at 21 Brix - with full flavor - offering a unique Sancerre-style experience in the New World.

Varietal: 100% Sauvignon Blanc

Clone: UCD1 – Bordeaux circa 1880

Aging: 6 months stainless steel

Yeast: NT116 “le packet blue”

VL3 Denis Dubourdieu

Appellation: Lake County, Big Valley District AVA

Soil: “Diablo” Coal Clay

Elevation: 1400 ft.

pH 3.40

Alcohol: 12.3%

Dancing Crow Vineyards – 2790 Spring Street, Saint Helena CA 94574 – (707) 287-4495

www.dancingcrow.com