

ROMAN CEREMONY

2021 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc

VINEYARD

Dairy Vineyard – Los Olivos AVA

Harvested on September 20th, 2021

FERMENTATION

Whole cluster pressed and racked into neutral barrels to ferment with native yeasts

PH

3.35

TA

6.68

ALC%

12.8%

Sauvignon Blanc cuttings from the legendary Château d'Yquem were brought to California in 1882 by Charles Wetmore and planted in the Livermore Valley, whose gravelly terroir was considered similar to that of Bordeaux. The white wine he made from it shocked France and took the Grand Prix at the 1889 Paris Exposition, causing the Marquis de Lur-Saluces of Yquem to visit Wetmore to find out how such a wine could be made in the new world.

Our cuttings of this antique Sauvignon were planted at the Dairy Vineyard in Buellton, CA, whose

coastal marine climate and cool nights allow for full phenolic ripeness, even when picked on the early side at 21.5 Brix-- keeping the wine light and fresh but without any "green" notes sometimes found in Sauvignon Blanc.

Made as a tribute to the Great Bordeaux whites of yesteryear, our Roman Ceremony Blanc is fermented and aged in old French barriques, then allowed to naturally complete a full malolactic fermentation and develop a rounder, waxy texture in the mouth.