

## SAUVIGNON BLANC - SOOTHSAYER - 2018

100% SAUVIGNON BLANC, POTTER  
VALLEY, MENDOCINO

3 DAY COLD SOAK

FULLY DESTEMMED

FULL MALOLACTIC FERMENTATION

PH - 3.32

TA - 6.32 G/L

ALC - 12.79%

SO2 - 30 PPM

BRIX <sup>(A)</sup> HARVEST - 20.5

HARVEST DATE - 9/15/18

BARREL PRODUCTION - 2

### VINIFICATION PROFILE

FULLY DESTEMMED, COLD SOAK IN COLD STORAGE ROOM FOR 3 DAYS IN T-BINS WITH 1 PUNCH DOWN DONE DAILY. LOT WAS PRESSED AND WENT INTO 2000L STAINLESS. NATIVE YEAST FERMENTATION, WEN THROUGH FULL MALOLACTIC FERMENTATION. RACKED TWICE BEFORE BOTTLING TO COMBAT REDUCTIVENESS, SULFUR ADDED JUST PRIOR TO BOTTLING. BRIGHT YELLOW COLOR,

