

# Michael Florentino 2013 Sauvignon Blanc Red Mountain, AVA



## The Vintage:

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. All of this makes for a spread-out harvest with varieties not running into each other so we can really take our time and pick when we want. With that cooling trend starting in mid-September, the red wines should come with ripe flavors, moderate alcohol levels and vivid acidity.

## Tasting Notes:

This is a traditional Bordeaux blend of Sauvignon Blanc and Semillon. It has that grassy, lemon grass flavors from the Sav Blanc. Then Semillon adds some pair on the nose and palate with a little gooseberry. We have some French oak in the wine during fermentation to add some depth and mouth feel that complements the minerality of this wine.

## Blend

<i>Sav blanc</i>	82%
<i>Semillon</i>	18%

## Production:

90 Cases

## Wine Makers comments

We creates differing levels of Residual sugars in this wine over the years. We have now created a more traditional dry wine that has .01% RS which is as dry as you get. The Semillon adds the up front fruit component to this wine, which makes it a brighter wine than you would normally this with a dry wine.

## Vineyards:

*Sav Blanc – Artz Vineyard, Red Mountain*  
*Semillon – Artz Vineyard, Red Mountain*