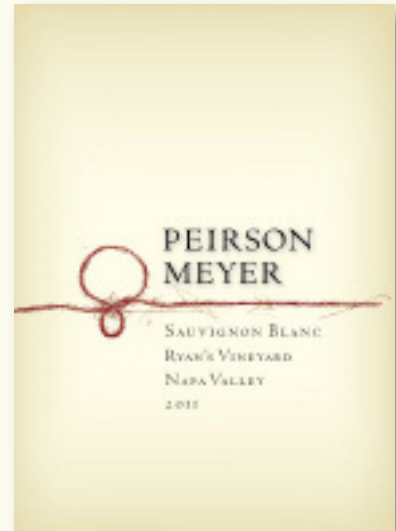


2011 Peirson Meyer  
Sauvignon Blanc  
Ryan's Vineyard, Napa Valley

We have crafted this wine with a key philosophy in mind; Sauvignon Blanc should not only present the classic freshness true to the varietal, but should also provide an ample and textured mouthfeel.

The 2011 vintage of our Sauvignon Blanc expresses light and delicate aromas of spring fruit blossoms, lemon, ripe melon with just a hint of spice and ripe apple. In its youth, this wine is lively and fresh on the palate; as it ages in the bottle, it tends to mellow and build body.

This wine is fermented in neutral oak barrels to gain the benefit of small amounts of air throughout the aging process without adding the impact of oak flavor. The juice was fermented with indigenous yeasts to offer the inherent complexity provided by this natural process, and the wine was allowed to age on the lees with light battonage to build the palate.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker - Robbie Meyer
- Production: 240 cases
- Napa Valley Appellation
- Harvested in September 2011
- Whole Cluster Press
- Barrel Fermented
- Wild Yeast Fermentation
- Non-Malolactic Fermentation
- Neutral Oak
- Barrel Aged 8 Months
- Bottled in April 2012
- \$28 per bottle

Review by Antonio Galloni

*The Wine Advocate - December 2012*

*The 2011 Sauvignon Blanc Ryan's Vineyard offers up lime, white peaches, flowers, sage and tomato leaf. The long, cold growing season was beneficial to the development of bright, varietal aromas and flavors. A long, persistent finish rounds things out in style. Anticipated maturity: 2012-2016. -93 points*