



Webster Cellars
2016 Sauvignon Blanc
 Dry Creek Valley, Sonoma County

Vintage 2016	Outstanding grape quality and a near-perfect growing season.
Harvest Notes	The harvest began with an even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors.
Winemaking	Grapes are night harvested. Destemmed, crushed and fermented in S/S with native yeast. Fermentation is completed and the wines are strained and placed in barrel, sur lie for 18 months.
Cellaring	18 Months sur lie in French “neutral” Demptos barriques
Cases	250
Composition	100% Sauvignon Blanc, Dry Creek Valley, Sonoma County
Alcohol	13.1%
TA	5.98
RS	0.3
pH	3.37
Tasting Notes	This is a cooler climate wine. Closer to a Sancerre than New Zealand. The nose is full bodied, luscious and inviting especially if served at red wine temperatures. The wine is crisp, elegant, fresh. Also a fun, spirited, bright and zesty wine. Notes of citrus, grapefruit mostly, stone fruit abounds, green apples, white peach, nectarine and fresh cut grasses.