



RED MARE WINES

2014 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

Delicate fresh floral aromas of lilac and grape flowers are lifted by crisp clean Key lime, lemon, linalool, pippin apple, green honeydew melon and a suggestion of fresh hay. In the mouth, this wine is refreshingly bright and well balanced. The mouthwatering fruit character works together with barrel fermentation in neutral French oak and aging sur-lie for a lively persistent broad finish filled with juicy fruit flavors.

2014 Vintage Notes:

2014 was the driest year on record in California history, and it is a stunner. Bookended by a God sent early spring rain and a 6.0 Earthquake, 2014 was a reminder to count our blessings. While dry, temperatures were relatively mild, not breaking 100F the entire season. This easy-going growing season allowed us to find the 'just right' window of physiological maturity and peak flavors to harvest our vineyards with conditions for ripening, maturation of tannins, and concentration of flavors.

Vineyard & Production Notes:

We have been sourcing our Sauvignon Blanc grapes from Tom Gamble's certified CCOF Organic Yountville vineyard site since 2010. We are fortunate to be able to source Clone 22 Sauvignon Blanc. It is an unusual clone, which gives lovely complexity in the mouth as well as classic clean aromas. Our block is full of big, round river stones and gravel sediment deposited by the Napa River over the last few thousand years, providing excellent drainage. This helps control vigor, allowing the vine to put energy into its grapes, rather than its leaves. Hand-sorted and gently whole-cluster pressed we let the juice settle for a day before putting it into neutral French oak barrels. The juice ferments and ages in these barrels until bottling.

Production: 225 cases

TA: 6.52 g/L

pH: 3.31

Alc: 13.7%

Vineyard or Appellation Breakdown:

100% Gamble Family Vineyard

100% Yountville, Napa Valley

100% Neutral French Oak

100% Barrel Fermentation

Our Sauvignon Blanc fruit is sourced from Tom Gamble's CCOF Certified Organically farmed vineyard near Yountville. We feel blessed to work with such wonderful fruit and such a meticulous farmer