



RED MARE WINES

2015 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

Crisp, clean aromas of lemongrass, straw, and lime-blossoms combine with fruit characters of lychee and honeydew melon. Pineapple and white grapefruit offer a lovely progression with a mouth that matches the nose. Here, mouthwatering fruit characters harmonize with elements from barrel fermentation in mostly neutral French oak and aging sur-lie. The bright finish is wrapped with honey, creamy cardamom, and the long-lasting essence of ripe fruit.

2015 Vintage Notes:

While 2015 was the third in a string of dry years, late winter rains filled the soils, recharging them, which gave the vines an excellent push come spring. We expected a smaller vintage after three years of drought, but the extended and cold weather during bloom, lead to an even lighter crop load as some flowers didn't develop into berries. This damage during bloom resulted in small, loose clusters, light-weight, yet perfect for producing wines with powerful concentration and lush mature tannins. This balance between crop load and leaf area allowed for excellent dappled sunlight filtration onto the berries and encouraged the development of complex flavors. Intense hand-work in the vineyard positioning shoots, removing excess leaves, and early crop level management resulted in outstanding wines.

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: 179 cases
TA: 8.39 g/L
pH: 3.24
Alc: 13.7%

Vineyard or Appellation Breakdown:
100% Gamble Family Vineyard
100% Yountville, Napa Valley
100% Neutral French Oak
100% Barrel Fermentation