

2011 SAUVIGNON BLANC

CROFT VINEYARD

JR
J. RICKARDS
WINERY

ABOUT THE WINE

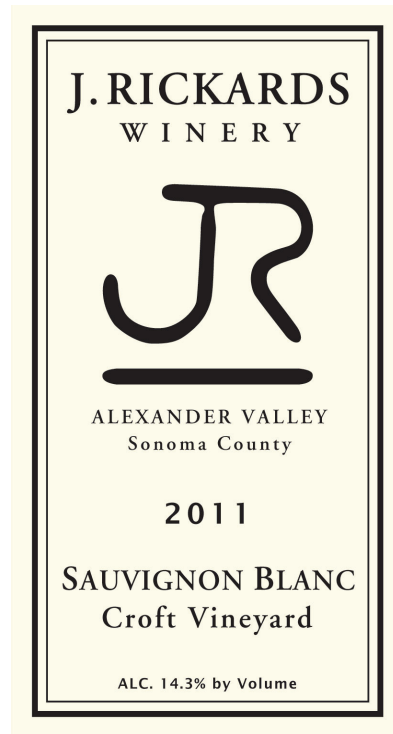
Our Sauvignon Blanc has richness and body. The wine opens with generous floral and citrus aromas over austere mineral tones. Fig, melon, citrus and stone fruits join in on the palate, where an edge of wet stone echoes the nose – just a hint of flint. The crisp acidity is nicely balanced by a textured mid-palate, the result of the delayed 2011 harvest and long, slow wild yeast fermentation. This makes for an excellent pairing with richer foods, such as roasted chicken or pork tenderloin. We expect this wine to open up beautifully in the bottle through 2013, if it lasts that long! The full, fruit-forward style is classic J. Rickards – never oaked. The closest it gets to oak is the big tree outside the winery.

TECHNICAL DATA

VARIETAL BLEND:	Sauvignon Blanc
APPELLATION:	Alexander Valley
HARVEST DATES:	September 20, 2011
SUGAR AT HARVEST:	24.7° Brix
ALCOHOL:	14.3%
pH:	3.48
TA:	0.64 g/100ml
RELEASE DATE:	February 2012
TOTAL PRODUCTION:	696 cases

ABOUT THE VINES

Our Sauvignon Blanc is produced from grapes grown in the Croft Vineyard at the southern end of the Alexander Valley. Jim describes the vineyard as quirky, planted at an elevation of 700 feet above the valley floor in a saddle that connects the Russian River AVA and the Alexander Valley AVA. This unique location allows the cooling fog from the coast to penetrate early in the morning, cooling off the vines and extending hang-time for the grapes. The hang-time intensifies the flavors and the warm afternoons allow slow, even ripening of the fruit. This combination of cool morning fog and warm, sunny afternoons develops intense aromatics of melon and exotic fruit flavors, while still preserving the crisp acidity that Sauvignon Blanc is known for.



Darn **[FINE]** Barn **[WINE]**

SUSTAINABLE VINES... EXCEPTIONAL WINES

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