

# Smith & Wollensky

2018 Sauvignon Blanc  
Sonoma County

---

## The Vintage

The 2018 growing season for Sauvignon Blanc began with a warmer February, with temperatures hitting highs of 64 degrees and Sonoma County experiencing a mere .74 inches of rain for the month. Bud break happened in April, and with May June averages in temperature in the 70's, the vines produced 20% more crop than normal. Differing from 2017, the summer months of 2018 were all a few degrees cooler, delaying fruit ripening. While these conditions might be scary for a later harvested variety such as Cabernet, the Sauvignon Blanc was allowed maximum hang time to absorb as much terroir as possible. Harvest began about two and a half weeks later than normal due to that cooler summer, allowing for a bountiful and beautiful crop.



## The Vineyards

The breathtaking Sonoma Valley provides the perfect climate for growing balanced, evenly ripened fruit. Mountain ranges protect vineyards from extreme weather off the Pacific Ocean, while southerly winds and coastal evening fog moderate warmer temperatures throughout the sun-drenched valley. The valley floor, hillside and mountainside vineyards experience varying degrees of fog, wind and sun exposure during the growing season. This geographic and climatic diversity results in age-worthy wines of great complexity and structure, from elegant, balanced reds to delicate, vibrant whites.

## Tasting Notes

This 2018 vintage showcases vibrant, beautiful citrus notes of grapefruit, lemon zest and honeydew melon. The acidity is bright and well-integrated. Delightfully refreshing, with a lingering, clean finish.

## The Blend

86% Sauvignon Blanc  
14% Chardonnay

Alcohol 13.5%