

G&C Lurton Sauvignon 2017

Winemaker Notes :

Viluko vineyards is nestled between Calistoga and Santa Rosa in the rocky hillside of the Mayacamas Mountains that separate Sonoma Valley from Napa Valley. An organic niche of 37 acres. The terrain is diverse with elevations of 600 to 1100 ft above sea level.

Vintage Notes:

2017 saw a perfect growing season. A warm spring jumpstarted bud break and an ideal June and July followed with moderate daytime temperature and cool nights. August was allowing for an even and steady growing season which encouraged the fruit to ripen uniformly. We picked the grape early, the steep gravelly site is dry farmed producing canopies of low vigor and small yields. The resulting wine pops with bright acidity and exceptional flavors.

Harvest: Hand picking on September 7th
Harvest yield : 2 tons per acre

Certified Organic by CCOF

Single Vineyard: Viluko Farms, Mayacamas Mountain

Blending:

Sauvignon Blanc 100%

Alcohol: 13,2 %

Bottle date : March 26, 2018

Production: 125 cases bt



Ava : Sonoma County
Soil : Rock, Volcanic, Alluvial
Surface of the vineyard : 37 acres
Growing : Organic farmed

Vinification:

The whole clusters were gently pressed over several cycles culling any tannin to allow for only the purest free run. This juice went to an insulated stainless tank on its own lees for six months. MLF was arrested to preserve the fresh delicate fruit flavors.

Tasting Notes:

This is a well balanced and refreshing Sauvignon with hue of ripe lemon and bright reflects. Expressive aromas of grapefruit complemented by key lime and lemon with hints of lychee. Crispy finishing with a sweep of minerality.