

2018
APERTURE
SAUVIGNON
BLANC

Aperture

WINEMAKER NOTES

This fruit was hand harvested and brought in the cool morning of October 17th, a much later harvest in thanks to the cool site location and coastal influence. We lightly whole cluster pressed the fruit to a stainless steel tank where we let the juice chill at 50°F for two days to settle. On the third day, we cleaned and racked it to a smaller tank leaving the heavy sediment behind. Three days later, the fermentation started naturally and we kept the fermentation below 56°F until half the sugar was consumed. At 12 brix we transferred the young wine to barrels. We used neutral French oak barrels, 1/3 once used French oak barrels, and 1/3 new French oak. The wine was placed in our cold room to keep the fermentation cool and slow, keeping freshness and aromatics bright. As the wine slowly fermented for an additional month in barrel, we topped and stirred each barrel weekly. The wine stayed in those same barrels for 6 months and stopped malolactic fermentation in order to keep the natural bright acidity.

TASTING NOTES A striking bouquet of intricate tropical flavors and the stunning floral aromatics of the 2018 Sauvignon Blanc produce a uniquely decadent expression of the varietal. Our custom barrel-fermentation, adapted from my experience at Haut Brion in Bordeaux, creates a distinct richness on the palate that is balanced by the varietal's quintessential bright, natural acidity.

— WINEMAKER **JESSE KATZ**



APPELLATION

Sonoma County

VARIETAL

Sauvignon Blanc

BLEND

98% Sauvignon Blanc
2% Sémillon

BARREL PROGRAM

Aged 6 Months
1/3 New French Oak
1/3 Once Used French Oak
1/3 Neutral French Oak

VINEYARD

Dry Stack Vineyard, Bennett Valley

Robert Parker Jr. describes this site as, "Dry Stack Vineyard in Bennett Valley is one of California's nest examples of this Italian clone of Sauvignon Blanc that is planted in these gravelly, loamy soils."

SOIL TYPE

The vineyard rests 550 feet above sea level on the eastern slope of Mt. Taylor. The soils are marine clay loam with many small to medium sized stones throughout the profile, helping drainage and soil texture.

BARREL PROGRAM

As Jesse Katz studied the art of winemaking in Bordeaux, he spent some time at Haut Brion's cooperage, where he found a barrel unlike anything he had seen before in the US. He tasted through the Haut Brion Blanc barrel by barrel and found that they used an individual custom oak, that imparted a profile to the wine, that he loved. He knew he wanted to incorporate this distinctive barrel into Aperture's first white wine. Jesse then shipped these unique French oak barrels with acacia barrel heads and Haut Brion's own signature toast from Bordeaux to California.