



'10 FERAL SAUVIGNON BLANC

EVERGREEN VINEYARD, ANCIENT LAKES

At some point in a winery's history, commercial yeast mixes with indigenous yeast from the vineyard, enters the winery world and turns wild. We embraced that wild yeast and nicknamed it 'Feral.' Feral yeast makes wine that enhances the purity of varietal and showcases *terroir*. Sauvignon Blanc, when produced this way, exhibits an amazing beauty and sense of place.

THE WINE

- 100% Sauvignon Blanc
- 100% neutral French Oak
- 100% Indigenous yeast
- No Malolactic
- 4 months Surlees
- Entirely hand sorted
- Harvested October 14th

VINEYARD

- 100% Evergreen Vineyard

ANALYSIS

- pH 3.17
- TA 0.94 g/100ml
- 11.44% alcohol

NOTES

“When approaching this wine the first things you notice are lovely notes of white grapefruit integrated with floral components. Wet stone and tarragon carry you through to a finish of lemon thyme. The palate is focused and lively with a wonderful expression of fruit and yet uncommonly lush for a wine with such bracing acidity.”

—Brennon Leighton, Winemaker

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ACCOLADES

2009 FERAL SAUVIGNON BLANC

- 92 Points *Wine Enthusiast*
- 91 Points Steven Tanzer
- 90 Points *Wine Advocate*

2008 FERAL SAUVIGNON BLANC

- 90 Points Steven Tanzer

2007 FERAL SAUVIGNON BLANC

- 90 Points *Wine Advocate*

