

2016 Sauvignon Blanc

Peterson Vineyard
Sonoma Valley



100% Sauvignon Blanc

The Vineyard: Jon Peterson's Vineyard is just north of the village of Kenwood in the heart of Sonoma. It is near the lowlands of Kenwood that, further south, form the Kenwood Wetlands at Deerfield. This topography creates a cool spot, which holds back spring for a couple of weeks and chills the mornings longer into the summer days. This is the terroir that produces the rich flavors framed with bright minerality experienced in this Sauvignon Blanc.

The Vintage: The 2016 Vintage was an excellent one. The drought ended in Sonoma County in 2015 so the vines got plenty of water. Spring was early creating an early bud break. The summer weather was ideal and it didn't rain during harvest. It was the 5th good vintage in a row.

The Winemaking: Our S.B., like most, is tank fermented, never seeing oak barrels. This is because the grapes are so darn flavorful. The wine doesn't need extra enhancement from the barrels and the bright, crisp flavors are retained. We press the juice out of the whole clusters, meaning we don't separate or crush the grapes first. The juice is then chilled and settled over several days with an addition of organic Bentonite clay, which helps settle the solids, making the flavors clearer. This also pulls out much of the protein, which would make the wine cloudy if it got warm. The cold juice is then inoculated with a pure strain of yeast chosen to accentuate the flavors from this particular vineyard, enhancing the terroir. The cold fermentation takes a couple of months after which the wine is cold stabilized so that it won't produce tartrate crystals when chilled in a refrigerator before serving. Just before bottling, three to four months after harvest the wine is clarified using a cross flow clarifier. This makes the wine brilliant and removes solids that may mask the flavor. Acid and residual sugar are checked in the lab and by taste and corrected to perfectly balance the fruit. Neither needed correction for this bottling.

Like all Deerfield wines we hand pick and hand sort the grapes to reduce bacteria and other pathogens that can create histamines in the wine. We keep the yeast growing happily by feeding them regularly and giving the adequate oxygen. We use only enough sulfite to protect the wine from oxidation, leaving none left over to affect the consumer. Like all Deerfield wines this Sauvignon Blanc is low in histamines, which can cause headaches and low in sulfites, which can cause allergic reactions. The wine has no preservatives and was processed without anti-microbial chemicals. It uses no animal products and is Vegan.

Picked: September 9, 2016, at Harvest: Brix: 23, pH 3.24, T.A. 7.8g/L

Yeast: Ausmenshausen; Fermentation: 47°F for two months

Fined: Bentonite to heat stabilize: 7 lbs/M gal

Cold stabilized by temperature drop

Cross flow clarified before bottling, sterile bottled,

no Velcorin. SO2 at bottling 18 ppm, at release less than 12 ppm.

Bottled 410 cases, December 13, 2016; Released March 1, 2017

Alcohol 12.9%, Residual sugar 0.8g/L, T.A. 6.4g/L

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