

2011 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 low lands 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 2011 Vintage was not an easy one. It was a cold summer and the winter rains came too early. A lot of vineyards were lost, not ripe enough and moldy from the rain. This vineyard, however, was picked in September, before most of the rain. The quality was excellent.

The Winemaking: Most S.B. 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. We ferment about 95% of it in a tank on Aussemshausen yeast, a German strain we have come to love for SB. We ferment the remaining 5% on native yeast in five-year old French oak barrels. At this age the barrels no longer have much oak flavor but the interaction of the wood, the tiny bit of air absorbed, and the presences of the fine lees, makes this blending component unique. Added back to the tank lot, this small barrel fermented component rounds out the flavors and accentuates the tropical fruit nuances without distracting from the desired Sauvignon Blanc crispness. It's a technique honed during 25 years of making wine from this same vineyard.

Like all Deerfield wines we hand pick and hand sort the grapes to reduce pathogens and toxins that can cause an increase in histamines in the wine. We carefully manage the primary and secondary fermentations to minimize histamine production during these stages. 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 is clean, has no preservatives and was processed without anti-microbial chemicals.

Picked: September 30, 2011, at Harvest: Brix: 21.6, pH 2.97, T.A. 7.8g/L
Yeast: Aussemshausen and native; Fermentation: 47°F for two months
Fined: Bentonite to heat stabilize: 7lbs/M gal
Cold stabilized by temperature drop
Cross flow filtered before bottling, sterile bottled,
no Velcorin. SO₂ at bottling 18 ppm, at release <12 ppm
Bottled 325 cases, March 12, 2012; Released May 1, 2012
Alcohol 12.7%, Residual sugar 0.02%

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