

MACLAREN

2016 "Lee's" Sauvignon Blanc



Vineyard: Rogers Vineyard

Appellation: Dry Creek Valley

Clones: 1 & Musque

Vine Age: 18 years

Harvest Date: 29th Aug. 2016

Barrel Aging: 8 Months - 100%
Neutral French Oak

Production: 175 Cases

Alcohol: 12.7%

Vineyard Notes

This vineyard sits on the border of the Dry Creek and is surrounded by trees. The valley floor and summer warmth provide perfect ripening conditions for Sauvignon Blanc. Planted to Sauvignon Blanc Clone 1 and intermixed with Musque clone, this vineyard is known for its exceptional mineral characteristics, wrapped in lovely floral and tropical fruit notes.

Winemaker Notes

The Rogers family vineyard was harvested on the 29th of August and was pressed the same day to neutral french oak barrels. The primary fermentation was in the barrels and lasted 12 days. ML fermentation was stopped and the wine was further aged in neutral french oak barrels. The barrels were stirred and the wine was bottled unfinned, but filtered.

Tasting Notes

Lee's opens with lovely perfumed aromatics encompassing tropical fruits; passion fruit and guava as well as a lovely white floral aspect, giving the wine depth and a lovely opening. Digging deeper the minerality characteristics begin to reveal themselves on the palate. A mouth watering wine and definitely a wine built for drinking with a summer salad or fish.