

2016 STAR LANE SAUVIGNON BLANC
STAR LANE VINEYARD, HAPPY CANYON OF SANTA BARBARA
\$22



ALCOHOL
13.0%

AGED
6 months

OAK
30% Neutral French
70% Stainless Steel

HARVESTED
August 2016

BOTTLED
February 2017

CELLAR LIFE
Longer than you might think

VINTAGE

In many ways 2016 was a classic vintage. Throughout the growing season we had seasonal marine layers which promoted a Santa Barbara classic long, cool, ripening period. While the California drought had yet to be busted in Santa Barbara County, promoting another early bud break and therefore an earlier harvesting period, the rest of the season was “normal.” We believe this highlights the advantages of Happy Canyon of Santa Barbara: early season water deficits that promote concentration, texture, and complexity

WINEMAKER NOTES

One point of differentiation we observed with 2016 Sauvignon Blanc prior to harvest was lower acidity levels. As the fruit developed flavors were full and bright, but acids declined faster than for the same potential alcohol we’d seen in the past. With our goal to produce aromatic, vibrant, and fresh Sauvignon Blanc we used several tools to ensure the consistency of freshness many have come to expect: slightly earlier harvest times, more stainless steel fermentation and no secondary fermentation. All led to preservation of a classic Star Lane Sauvignon Blanc: clean, floral, fresh and delicious.

TASTING NOTES

Star Lane Sauvignon Blanc has become known for its citrus and stone fruit qualities lifted with floral notes (think freesia if you know that flower). The texture is a bit broader in the mid-palate than 2015 but held together well with a fresh tension that extends the length. This vintage, as with our previous vintages, will age better than many tend to expect for Sauvignon Blanc. Retain a few bottles for a longer period and enjoy the development of secondary notes delivered on its fresh palate.

