

UPPERCUT™

2012 Uppercut North Coast Sauvignon Blanc

Wine

Reflecting the outstanding 2012 vintage, our Uppercut Sauvignon Blanc opens with vibrant aromas of nectarine, honeydew melon, lemongrass and orange blossom. Juicy white peach, guava and melon flavors give roundness to the entry, joined by crisp and refreshing Key lime. Sur lie aging added a nice weight and silkiness on the palate, which is followed by a zesty, fruit-focused finish. This wine's intriguing hints of lemongrass are characteristic of the Sauvignon Blanc grape, while its subtle minerality comes from the volcanic terroir of the vineyards. Our Uppercut Sauvignon Blanc's bright acidity is like a squeeze of lemon over fresh-caught, grilled fish or a seafood salad.

Vineyard

We sourced the grapes from California's North Coast appellation, focusing on the rolling hills and valleys of Mendocino and Lake Counties. These regions have wide diurnal temperature swings, which allow for slow maturation of complex flavors. Under the heat of the sun, the sugars develop, allowing Sauvignon Blanc's lush, fruit-focused character to come forward. During the cool nights, the ripening process is slowed, retaining the grapes' natural acidity and hints of mineral and lemongrass. This results in a stunning combination of lush orchard and tropical fruit expression, with bright citrus notes. We monitored the grapes carefully as they approached maturity, picking at the peak of ripeness.

Winemaking

To preserve the Sauvignon Blanc grapes' fresh aromas and vibrant flavors, we immediately pressed the fruit and cool-fermented the juice in temperature-controlled stainless steel tanks. This long, slow fermentation captures Sauvignon Blanc's broad spectrum of fruit, floral and mineral flavors. To develop texture and mouthfeel, a portion of the wine was aged sur lie (on the yeast lees). Winemaker Chris Cooney blended a small amount of Muscat with the Sauvignon Blanc to enhance the wine's enticing floral and tropical notes.

Vintage

The quality of the 2012 harvest was fabulous, following a growing season with near-perfect conditions. The year began with ideal rainfall and no significant frost after the vines began spring growth. Mild weather continued through May, assuring successful bloom and berry set. Summer was sunny and dry, but not too hot, with desirably cold nights. Harvest was well paced and easy, with rich, ripe flavors developing at lower sugar levels. After the weather challenges of 2011, we felt blessed by a vintage that reminded us why we love growing grapes and making wine.

2012

UPPERCUT™
NORTH COAST SAUVIGNON BLANC



Key Facts

- A lively, refreshing wine with fruit, floral and mineral flavors and crisp acidity.
- Grapes sourced primarily from Mendocino and Lake Counties in California's North Coast appellation.
- We used a long, cool fermentation to retain bright fruit character.
- For pure Sauvignon Blanc expression, this wine was not oak aged.
- Great food pairings include grilled white fish, cracked crab with crusty sourdough bread, and seafood salads. Also delicious to just sip with friends over good conversation.

Wine Data

Vintage - 2012

Varietal Composition - 96% Sauvignon Blanc
4% Muscat

Aging - A portion was aged sur lie in stainless steel tanks.

Appellation - North Coast

Alcohol - 13.9%

Acidity - 6.3 g/L

pH - 3.42

Ageability -
2013 to 2015