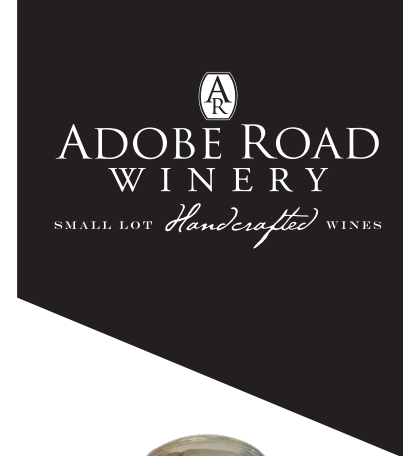


# 2016

## LATE HARVEST SEMILLON/SAUVIGNON BLANC

KNIGHTS VALLEY, BAVARIAN LION VINEYARD



### TASTING NOTES

This wine opens up with powerful aromatics of honey, beeswax, dried apricots, and rich vanilla. Flavors echo those core aromatics with lush sweetness, finishing with a line of acid that refreshes the palate.

### WINEMAKER'S NOTES

Grapes were pressed whole cluster to release the small quantity of super-concentrated juice which was transferred to just one barrel. Fermentation was arrested around 100g/L residual sugar and floated down to 90g/L over the next 20 months of aging.

### THE VINTAGE

Across Sonoma County, 2016 was mostly an evenly ripening year with a more normal crop size across the board. At Bavarian Lion Vineyards, the weather perfectly ripened Sauvignon Blanc and Semillon grapes, but we wanted more. The rains started in the middle of the relatively warm October which was perfect for Botrytis. The best affected clusters were harvested in November and brought to the winery.

### INFO

#### VARIETAL COMPOSITION

60% Semillon  
40% Sauvignon Blanc

#### APPELLATIONS

Knight's Valley

#### VINEYARD(S)

Bavarian Lion

#### BARREL COMPOSITION

100 percent barrel fermented

#### BARREL AGING

20 months aged

#### ALCOHOL

14%

#### WINEMAKER

Garrett Martin

#### CASES

58

#### ACCOLADES

92-94 points RP (barrel sample)

