

# ElRoy

## Dry Creek Sauvignon Blanc



**Vintage:** 2008

**Appellation:** Dry Creek Valley

**Production Comments:** Stainless steel fermentation

**Vineyards:** The grapes came from Nelson Vineyards

**Wine Blend:** 100% Sauvignon Blanc Dry Creek Valley

**Vineyard Description:** 10 acres planted in 1998 with 8% Sauvignon Musque vines inter-planted. High density planting 6' x 5' on a vertical trellis. Soil is silty clay loam. With cover crop planted in the winter. Water table is at 14 feet

**Growers Comments:** "I try to farm this land following sustainable agriculture practices as much as possible-Allen Nelson". Very little water, only as needed through drip irrigation. Fertilizer is both applied through the drip and on the ground (animal manure). Leaf removal is done for some sunlight penetration into the canopy. Several passes through the vineyard are made each growing season manually to remove suckers and maintain shoot positions.

**Winemaker Notes:** Allen Nelson's viticulture practices and the climatic location of the vineyard leads to exceptional quality Sauvignon Blanc. My job as winemaker is to retain those characters, and not lose them during the production process. The key is cool stainless steel fermentation, filter and to bottle as soon as possible. This results in a clean and crisp wine with classic Sauvignon Blanc flavors of green apple, pear and grapefruit. Tropical aromas with a hint of green olive make this a great pairing with seafood's or white meats such as chicken or pork.