



LAZARRE WINES

2016 SAUVIGNON BLANC

SANTA BARBARA COUNTY

In 26 years of winemaking, I've never made a wine I was truly satisfied with. I've always second-guessed myself once the wine was in the bottle. I am my own worst critic. Sometimes I would be haunted for years about what could have been if I had used just a little more barrel age, a different kind of yeast, a little more or less of this lot or that lot in the blend. This is the first wine ever, that once it was in the bottle, I stepped back and said to myself that there was nothing I could have or would have done differently to make this wine. I'm actually freaked out about that. It's a terribly unnerving feeling for me. The aromas are just right. The flavors are just right. The acid profile is just right. This wine may or may not be to your liking, but at least I'm comfortable in saying that I'm presenting you with what I think is the best wine I've ever made.

The grapes for this wine come from the Roblar Vineyard nestled in the Santa Ynez Valley of Santa Barbara County just outside of Los Olivos. The hand pick started at 2:45AM and finished at 5:30AM. I know. I was there. We picked about one ton of Musque clone and 1.8 tons of Clone 1. A little more than I was prepared to take but it turns out that it worked out in our favor. The grapes were brought up to the winery, lightly pressed, and cold-settled for three days. Once the clean juice was racked off the solids, I used a couple of different yeasts and fermented the wine over a three week period. We left the wine sur-lies and performed a batonnage every week or two until it was prepared for bottling six months later.

Fragrant aromas of pink grapefruit, lime, and honeydew melon with a hint of grass. The flavors are pretty explosive with layers of citrus fruits and apricot jam that just wrap around the tongue forever. The acidity is bright and quenching but is tempered by the lush sweetness that comes from extensive lees aging. You can pair it with any seafood you want but I only know steamed clams in white wine, garlic, and butter.

. -Adam

Remember the Leopard!

WWW.LAZARREWINES.COM

CALL: 805.226.8816

Appellation: Santa Barbara County
(Santa Ynez Valley)

Varietal: 100% Sauvignon Blanc

Cases Produced: 170

Alcohol: 14.0%

pH: 3.22

TA: 0.82

Cooperage:
6 months Stainless Steel

Bottling date:
March 10, 2017

Suggested Retail: \$22

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