



2017 SAUVIGNON BLANC ALEXANDER VALLEY

ARROWOOD

Arrowood is 100% Sonoma. Since 1986, we have been producing high-character wines from sustainably and organically farmed vineyards west of the Mayacamas Ridge. Our tasting room is located in the historic Sonoma Valley, a small sub-appellation in the heart of the county. Often described as a warm pocket in a cool region, this rolling AVA is particularly well suited to Cabernet Sauvignon, our signature wine. We also produce limited quantities of other varieties from some of Sonoma's acclaimed vineyards.

ALEXANDER VALLEY

The Alexander Valley runs southeast to northwest alongside the Mayacamas and is one of the warmest AVAs in Sonoma County. The soils range from alluvial at lower elevations to rocky loam on the more rugged slopes. This Sauvignon Blanc is sourced from the Jimtown vineyard in southern Alexander Valley, known for its delicate fruit expression balanced by lively acidity cultivated by the morning fog that persists on the valley floor.

TASTING NOTES

Refreshing aromas of passionfruit, honeydew melon, and jasmine offer a unique and enticing expression of Sauvignon Blanc. With undertones of ginger, lemon, and Asian pear, the floral aromas linger on the palate along with a bright, upfront acidity and a clean, polished finish.

TECHNICAL DATA

COMPOSITION
100% Sauvignon Blanc

APPELLATION
Alexander Valley

VINEYARD
Jimtown Vineyard

WINEMAKING

This wine is made using both stainless steel and neutral oak barrels. It is fermented in stainless steel at cold temperatures (54°F) until 5° Brix, then brought down to neutral barrels to finish the fermentation. It is then aged in neutral oak for 8 months with lees stirring every other month to enhance texture. No malolactic fermentation.

ALCOHOL 13.5%

PH 3.47

TOTAL ACIDITY 0.62 g/100 ml

CASES BOTTLED 297

WINEMAKER
Kristina Shideler