STONE STREET

2017 TERRACE RIDGE SEMILLON/SAUVIGNON BLANC

TASTING NOTES

The Terrace Ridge Semillon/Sauvignon Blanc is grown at elevations averaging 1,000 feet—a rare white blend from our mountain vineyard. The interplay between the two varieties is fascinating. On the nose one finds refreshing honeydew melon and bring green kiwi. The palate compliments the nose with a pleasant minerality and lively acidity to highlight the unique aromatics and flavors of Semillon and Sauvignon Blanc. Always a crowd pleaser and companion to spiced and spicy foods.



Terrace Ridge

OVERVIEW

- American Viticultural Area (AVA): Alexander Valley, Sonoma County
- Mountain Range: Mayacamas Mountains
- Region: California's North Coast
- Elevation Range: 900 feet

WINEMAKING DATA

- Composition: 63% Semillon, 37% Sauvignon Blanc
- Fermented in neutral Puncheons, oak barrels and foudre.
 Lees stirred monthly.
- · Quantities Bottled: 321 cases
- Alcohol: 13.2%
- TA: 0.55 g/100mL
- pH: 3.41

