SONOMA COUNTY
2021 SAUVIGNON BLANC

“VIBRANT and exotic, this wine combines FRESH aromas of guava, passionfruit and pineapple with subtle wet stone and grassy-herbaceous notes. In the mouth, flavors of ruby grapefruit, apricot and peach are accompanied by TROPICAL notes of mango and honeydew melon.”
CRAIG McALLISTER, WINEMAKER

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses on exploring distinct west coast growing regions and truly believes our chosen vineyard sites produce uniquely expressive and elegant wines.

A REMARKABLE PLACE
La Crema’s Sauvignon Blanc is sourced from distinct vineyards spread across some of Sonoma County’s warmer sub-regions, including Knights Valley, Alexander Valley, and Dry Creek Valley. The climate and free draining loam soils make these regions known for producing world-class Bordeaux varietals, including Sauvignon Blanc. Long, warm summer days develop layered, tropical fruit flavors while evening coastal fog preserves the natural acidity.

EXCEPTIONAL GRAPES
Sonoma County had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in some of the warmer vineyard sites in Alexander, Knights and Dry Creek Valleys. As noted drought conditions resulted in lower Sauvignon blanc yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Sauvignon blanc harvest began on August 17th- some ten days earlier than the previous year.

ARTISAN WINEMAKING
Our boutique, hands-on techniques continued into the winery.
The fruit was carefully harvested during the coolest hours of the morning. Once the grapes arrived at the winery, they were gently pressed, and the juice was transferred to a mix of neutral oak barrels and stainless steel tanks for fermentation. The finished wine was left on light lees for two to three months for added texture and mouthfeel before the final blend was crafted and bottled.

Elegant, vibrant, and a little exotic.
THE VINEYARDS

Dutton Ranch farms over eighty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley appellation. We select our favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards are chosen to create a wine with fruit intensity, richness and great acid structure, even after full barrel and malolactic fermentation. All of these vineyards are Sonoma County Certified Sustainable.

The heart of our benchmark Chardonnay is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station, Sullivan, Mengle, and Walker Hill. They contribute a focused citrus backbone, lemon/lime/ tropical fruit, and mineral overtones to this offering. Our Z clone block in the cold Valley by the old Dutton shop rounds out the wine with its unctuous pear fruit and creamy mouth feel.

WINEMAKING

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic full fermentation, and the lees are stirred twice monthly through the winter. The blend is assembled, with the primary lees, in early spring, and continues to age in French oak barrels through the summer. We at Dutton-Goldfield choose our barrels to emphasize the fruit and vineyard characteristics of the wine, rather than showcasing the oak itself. We love the ginger/nutmeg overtones of Seguin Moreau, and the buttercream components of Fouquet barrels to compliment the citrus focus of this wine. The wine is bottled in early Fall after approximately ten months in barrel.

THE WINE

The late start and long cool season in 2019 let us hang our chardonnay vineyards well into the season—we picked the first of our fruit for this wine on September 21, and continued through October 15. The resulting wine has beautiful ripeness and balance. The nose smells rich and inviting, with notes of lemon oil, almond brioche, and a tropical mélange of lychee, pineapple, and kiwi surrounding the core of tangerine and zesty Eureka lemon. This decadence is continued in the mouth, which is creamy with honeyed citrus and pear, along with exotic guava and hazelnut, but always with the fresh lemon/lime center keeping it lively. A little crushed oyster shell minerality adds an invigorating edge to the fruit, and makes you ponder shellfish matches for the wine. Scallops with a lemon butter sauce would make an excellent pairing, as would crab, lobster, or a meaty halibut. For cheese, try an aged cheddar to match the creaminess of the chardonnay, or a gruyere to pick up the nuttiness in the wine.

Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them—to craft wines that express the personalities of their vineyards, and which they’d enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.
Planted on well drained alluvial soils these old vines produce wine that is dark purplish in color with intense dark fruit character. This wine has aromas of black and blueberries, graphite, and lavender. It is full bodied and concentrated with black fruit, meaty and milk chocolate flavors. Full tannins with creamy sweet oak undertones that linger on the palate focused by balanced acidity. Aged for 18 months in oak barrels (20% new). Notable structured tannins on a long toasty finish.

Cases produced: 523 Alcohol 13.9% TA 5.7g/l pH 3.93
Herzog Wine Cellars is driven by a purpose of passion: crafting wines from the finest grapes possible, and sharing them with people around the world. It is a heritage of excellence that has defined the Herzog wine making tradition, nine generations in the making.

This drive has led the Herzog label to offer a wide selection of styles, textures and varietals that highlight the diversities of California terrior. For over 35 years, Herzog has explored the growing terrains, climates and vineyards that are perfect for the wines we make.

Herzog isn’t just a brand, its our family name. Putting that name on every bottle is a commitment to everyone who opens them.

GROWING REGIONS

- Sonoma County
- Alexander Valley
- Russian River Valley
- Chalk Hill
- Napa Valley
- Oakville
- Rutherford
- Stags Leap
- Oak Knoll Dist.
- North Coast
- Lake County
- Red Hills
- Lodi
- Clarksburg
- Paso Robles
- Sta. Rita Hills

- Established in 1840, Vrbové Slovakia, the Herzog Family is the oldest winemaking family is the United States
- The Herzog family carefully designed their winery and barrel cellar as a perfect environment for both “boutique” and “large lot” wine making
- Herzog Wine Cellars offers over 25 different varietals in an ever expanding portfolio of internationally awarded wines.
- From globally distributed brands, to boutique programs of under 100 cases, every bottle that wears the Herzog name is produced in our California winery.

DISCOVER HERZOGWINE.COM
WINEMAKING NOTES
The grapes came into the winery early in the morning and were gently transferred into our Pellenc de-stemmer, known as one of the most precise and gentle tools in the winemaking process. The berries were then transferred into small tanks and allowed to rest for one day prior to commencing with fermentation. Press began and we opted for a short maceration time since the small, mountain berries naturally provide ample intensity of color, tannins, and texture. The wine was then transferred to French oak barrels allowing the classic warmth of barrel aging to ensue.

TASTING NOTES
The 2018 Animo Cabernet Sauvignon offers a harmonious aromatic balance of rich dark fruit, stems of roses, and earthy forest floor. The juicy entry offers a round, silky mouthfeel with just enough acidity to complement the satin texture. This seductive wine shows flavors of black cassis, black cherry and a hint of cocoa powder. The fine-grained, lush tannins evolve into a long, supple finish.

BLEND: 95% Cabernet Sauvignon, 5% Merlot
AGING: 20 months in French oak (50% new, 50% neutral)
ALCOHOL: 14.6%; TA 6.0 g/L; pH 3.70
CASES PRODUCED: 1,067
**2019 Artistry**  
**Napa Valley**

**Vintage Notes**  
The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average, and the fruit quality was exceptional; allowing us to craft wines with vibrant acidity, texture, structure, and finesse.

**Vineyard Notes**  
We source Cabernet Sauvignon from St. Helena, Oakville, Diamond Mountain and Pope Valley, areas for our Artistry blend, treasured for their ability to offer ripe tannins and bold flavors. Merlot from Yountville and Rutherford lends lush texture and black fruit flavors, while Cabernet Franc and Petit Verdot from Pope Valley provide floral aromatics and layered fruit flavors. Petit Verdot is often the latest ripening variety, and it contributes to the palate weight, tannin structure and floral aromatics of the final blend. The mélange of fruit, hailing from both hillside and valley floor vineyards unites in a singular, focused expression.

**Tasting Notes**  
The 2019 Artistry red wine is taut and focused with crushed raspberry, red cherry, mocha, and crushed rock minerality the nose. The palate is refined with bold tannins and racy fruit flavors framed in oak toast and baking spice which carry all the way through the long finish.

**About This Wine**  
For over four decades Girard has produced a “red wine” blend from our best barrel lots. In 2003 we found a fitting name for this blend that promotes the artistic side of winemaking. It is in the blending process that we feel “Artistry” finds its best representation.

**Varietal Composition**  
70% Cabernet Sauvignon, 10% Merlot, 8% Cabernet Franc, 7% Malbec, 5% Petit Verdot

**Appellation**  
Napa Valley  
**Oak Aging**  
18 months in French oak, 45% new

**Alcohol**  
14.9%  
**pH**  
3.79  
**TA**  
6.1 g/L  
**Residual Sugar**  
1.38 g/L  
**Production**  
1,975 cases

www.girardwinery.com