

**Appellation**  
ARROYO SECO

**Vineyard**  
CEDAR LANE VINEYARD

**Varietal**  
100% SAUVIGNON BLANC  
*100% Musque Clone*

**Winemaking**  
Stainless Steel Fermentation, Unfined

**Alcohol**  
14.5%

**Bottled**  
March 18, 2014

**Production**  
320 C A S E S

**Winemaker**  
Annette Hoff Danzer

**Suggested Retail Price:**  
\$ 1 8

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**Tasting Room**  
*In the Old Del Monte Milk Barn*  
19-A East Carmel Valley Road  
Carmel Valley, CA 93924

831 / 620 – 0645  
Open Daily  
www.cimacollina.com

*Cima Collina*

2012  
**SAUVIGNON BLANC**  
**Arroyo Seco**

The Cedar Lane Vineyard in Monterey's Arroyo Seco appellation offers a perfect example of why it is usually not a good idea to paint all appellations with the same brush. Arroyo Seco tends to be known as a warmer part of Monterey. But, if you find yourself in the mouth of the Arroyo Seco Valley, where Cedar Lane Vineyard lives, you will find yourself in a place that is an island of constant cool in the otherwise sunny growing region.

The Cedar Lane Vineyard is located on a very rocky piece of land that is an old river bench. Wind rushes through this opening to the Valley washing out the fog early in the day, but keeping the vineyard cool in the midst of sometimes intense sun.

This Sauvignon Blanc was harvested by hand on October 4, 2014 during an extremely mild and cool growing season. We brought in 5.4 tons of grapes and carefully loaded the whole clusters by hand into our small bladder presses and pressed the juice in small batches. The juice then settled for less than 24 hours at 38 degrees F, and then our winemaker gently racked it to prepare for fermentation. For this vintage, 100% of the juice was fermented in a small stainless steel tank at very cold temperatures. As a result of this handling, it is characterized by grassy, floral, and tropical aromas and flavors has a refreshing mouthfeel while maintaining a cool, food-friendly acidity.