

Appellation
ARROYO SECO

Vineyard
CEDAR LANE VINEYARD

Varietal
100% SAUVIGNON BLANC
100% Musque Clone

Winemaking
Stainless Steel Fermentation, Unfiltered

Alcohol
14.7%

Bottled
June 21, 2014

Production
259 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

2013
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 region of Monterey. But, if you find yourself in the mouth of the Arroyo Seco Valley, where Cedar Lane Vineyard resides, you will find yourself in a place that is an island of constant, relative "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 September 25, 2013 as the culmination of an almost perfect growing season. We brought in 5.16 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 42 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 cool temperatures. As a result of this handling, it is characterized by aromas and flavors of freshly cut grass, lychee, starfruit, grapefruit and offers a refreshing mouthfeel while maintaining cool, food-friendly acidity.