

EDEN RIFT

2017 GRIVA VINEYARD SAUVIGNON BLANC ARROYO SECO

On occasion Eden Rift looks beyond its mountainside estate to source fruit from intriguing vineyards in the local winegrowing community. Griva Vineyard is found in the heart of the Arroyo Seco AVA in Monterey County. It is a property divided by the Arroyo Seco River; a seasonal waterway bringing rain and snow-melt from the Santa Lucia Mountains to the Salinas River. Over millennia this tributary has migrated tons of eroded granite and shale downstream, with much of it coming to rest in what is today the Griva property. The river-washed 'galets' have collected in cobblestone beds and make up the meager surface soil, which diminish yields.

CELLAR NOTES

Found in the Arroyo Seco's ancient, dried river channel, the vines of Griva Vineyard benefit from unobstructed exposure to Monterey Bay and its cooling, maritime influences. On the morning of September 12, nearly 4.5 tons of Musque clone (FPS 27) Sauvignon Blanc arrived at the winery. The fruit was gently whole-cluster pressed and racked to tank for 24 hours of cold settling. Following settling, half of the juice was transferred to neutral French oak barrels with the balance remaining in tank. Both lots were fermented on indigenous yeast and were aged approximately 6 months. Neither lot went through secondary fermentation and were combined three weeks prior to bottling on March 13, 2018.

WINEMAKER NOTES

"An old Bordelaise cutting, the Musque clone of Sauvignon Blanc is naturally low-yielding. It was first planted in the Arroyo Seco during the 1960s and thrives in the region's rocky, cool climate. Meticulously farmed by proprietor Michael Griva, his property's terrain is covered by palm-sized, granite stones. Locally referred to as "Greenfield Potatoes" these stones are arrayed atop one another and make up the meager, surface soil of Griva Vineyard. Remarkably the site is the confluence of many extreme growing attributes as strong winds, daily fog and late-afternoon shadows cast by the western mountains combine to limit daily photosynthesis and elongate hangtime, while nutrient poor soil conditions limit vine vigor, and ultimately culminate to produce intense and complex winegrapes."

"This wine showcases the racy yet exotic nature of Musque clone. In the glass aromas of white grapefruit, Asian melon, starfruit, lemon blossom and minerals shine brightly. Well-balanced the wine shows fresh acidity with nice weight and a long finish."



2017 SAUVIGNON BLANC
GRIVA VINEYARD
ARROYO SECO

HARVEST DATA

Harvest Dates	September 12, 2017
Vineyard Clone(s)	Griva Vineyard Musque Clone (27)
Average Tons/Acre	3.75

WINE DATA

Composition (percentage by clone)	100% Sauvignon Blanc Musque Clone
Fermentation	50% Barrel 50% Tank 100% Native
Aging Regime	50% Neutral French oak 50% Stainless Steel 6 months 0 ML
pH	3.40
Total Acidity	6.80 g/L
Alcohol	14.1%
Bottling Date	March 13, 2018
Release Date	April 2018
Case Production	314 cases (750 ml)