

EDEN RIFT

2019 VALLIANT SAUVIGNON BLANC CENTRAL COAST

Under vine since 1849, the Valliant family farmed Eden Rift's mountain vineyard during the 1930s and 1940s. The Valliant wines pay tribute to their pioneering spirit and reflects a continuum of enological efforts along California's dramatic Central Coast - terrain featuring coastal mountains, situated atop the Pacific Plate, a tectonic plate of lifted seabed, along the Golden State coastline.

VINEYARD NOTES

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.

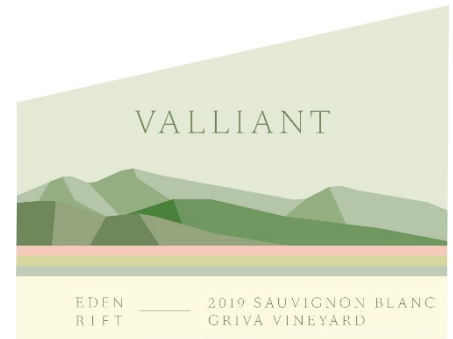
CELLAR NOTES

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 26, the winery received hand-picked bins of Musque clone (FPS 27) Sauvignon Blanc. The fruit was gently whole-cluster pressed and racked to tank for 24 hours of cold settling. Following settling, a third 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.

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 and daily fog 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 nectarine, white grapefruit, starfruit, orange blossom and minerals shine brightly. Well-balanced the wine shows fresh acidity with nice weight and a long finish."



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HARVEST DATA	
Harvest Date	September 2019
Vineyard	100% Griva Vineyard Musque Clone (27)
Avg. Tons/Acre	3.25

WINE DATA	
Composition	100% Sauvignon Blanc
Fermentation	35% Barrel 65% Tank 100% Native
Aging	35% Neutral French Oak 65% Stainless Steel 6 Months 6 Months 0 ML
PH	3.30
Total Acidity	6.80 g/L
Alc	14.20%
Bottling Date	March 15 2020
Release Date	Spring 2020
Case Production	630 cases/L
Retail Price	\$25