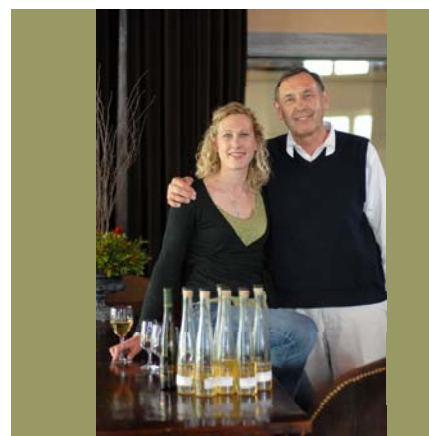


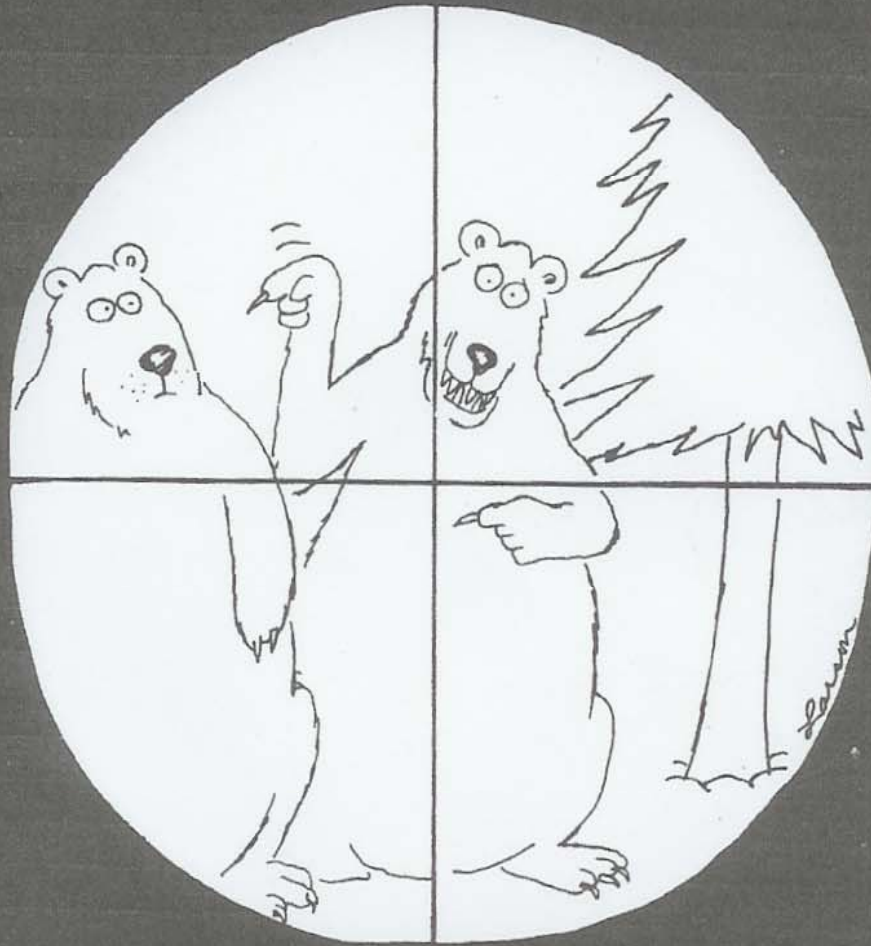


**Sauvignon Blanc**  
*Viticulture and*  
*Vinification*



Andrew Hodson & Emily Pelton  
Veritas Vineyards & Winery  
Virginia Vineyards Association  
March 2010





VERITAS



VERITAS



# + Sauvignon Blanc *Viticulture*



- Clone- 1
    - 1200 plants
  - Rootstock- SO4 and 3309
  - Origin- Double A Vineyards, Vintage Nurseries 2001
  - Description- Higher elevation (approx 1300ft) and hillside
- Clone- Musque
    - 600 plants
  - Rootstock- SO4 only
  - Origin- American Vineyards in 2001
  - Description- Lower Elevation (1200ft)



VERITAS

# Sauvignon Blanc

## *Veritas Viticulture: Terroir*

Soil	pH	Elevation	Orientation	Drainage
Gravel/Rock Edneytowne	6.3	1200 ft	North/South h	None



VERITAS



# + SAUVIGNON BLANC- TERROIR



## ■ Soil- Edneytowne Series

- Edneytown series is very deep well drained soil on ridge tops and on irregular to convex side slopes of the southern Appalachian Mountains
- The surface layer is very dark gray brown loam 2 inches thick.
- The subsoil is strong brown sandy clay loam



# + Sauvignon Blanc *Viticulture*

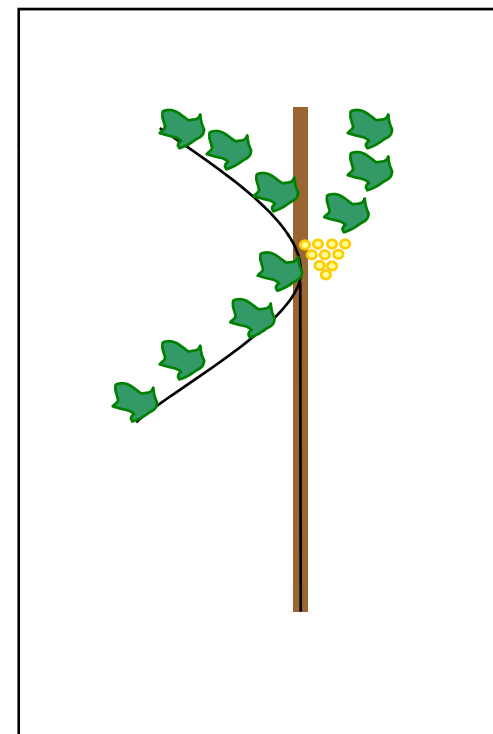
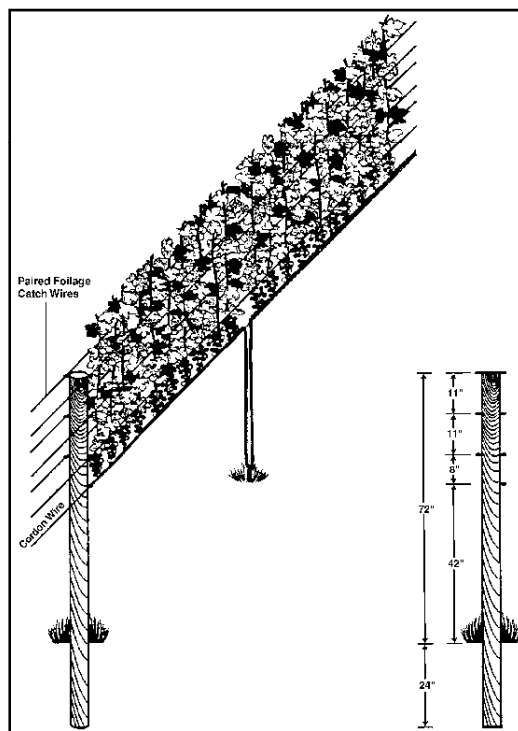


- TRAINING

- VSP
- Solar Catcher

- SPACING

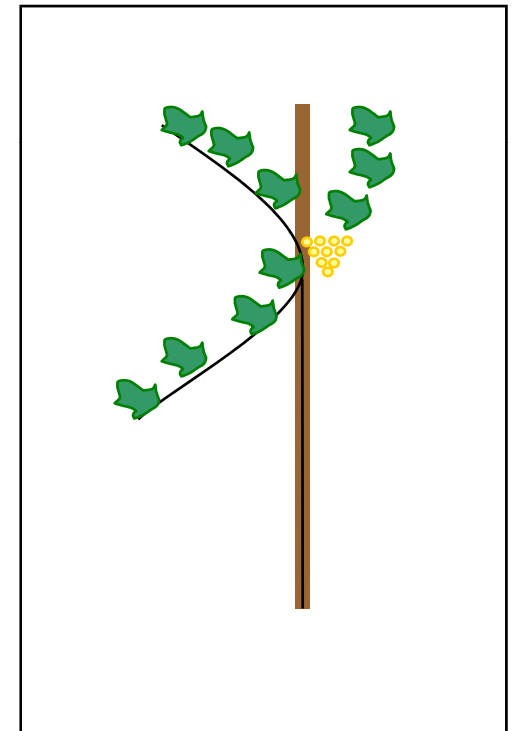
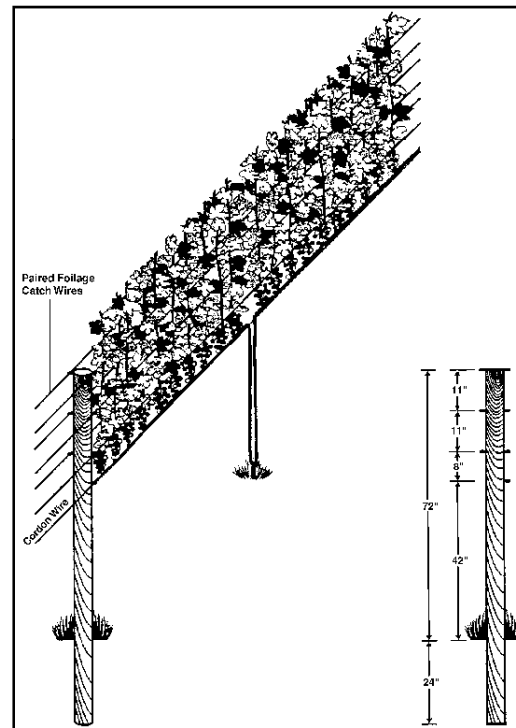
- 10' x 6'



# + Sauvignon Blanc *Terrior*



- Elevation: ~1200 ft
- Orientation: ~North/South
- Average 30-35" of Rain
- Average Heat Accumulation



+ SAUVIGNON  
BLANC-  
TERROIR



+ SAUVIGNON  
BLANC-  
TERROIR



# Sauvignon Blanc

## *Harvest Parameters (Clone 1: Musque)*

VINTAGE	YIELD	LBS/PLANT	BRIX	pH	TA
2009	4.0 3.8	10.6 10.5	22.7 21.8	3.56 3.65	7.0 6.2
2008	6.8 5.8	18 16	22.8 21.4	3.18 3.35	8.1 7.8
2007	2.9 3.6	7.7 9.9	20 21	3.42 3.24	6.0 7.0
2006	6.9 5.4	19 17.5	21 21	3.35 3.26	7.7 6.9

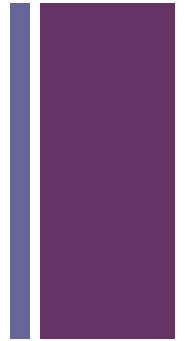
+ Sauvignon Blanc  
*YAN*



Vintage	Clone 1	Musque
2009	224 mg/L	261 mg/L
2008	171 mg/L	227 mg/L
2007	190 mg/L	198 mg/L

# + Sauvignon Blanc

## *Viticultural Character*



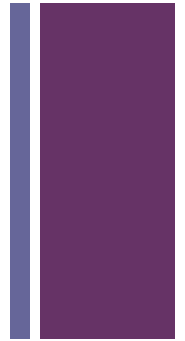
- Ripens Early and is thin skinned
  - Harvest Last Week in August
  
- Medium Berry Size
  - 1.8-2.1 g/berry or 0.3-0.46lbs/cluster
  - Tends to be a tight cluster
  
- High Acid
  
- Harvest on pH/TA
  - 3.2/8.0
  
- Herbaceous vs Unripe



# + Sauvignon Blanc

## *Viticultural Character*

VERITAS



- Herbaceous
  - Boxwood, Grass, Freshly Mown Hay, Racey
    - 4-MMP (4 mercapto-4-methyl pentan-2-one)
- Exotic Fruits
  - Passion Fruit, Grapefruit
    - 3-MH (mercaptohexan) and 3 MHA (mercaptohexanal acetate)
- Minerality
  - MIBP (methoxy isobutyl pyrazine)



# + Sauvignon Blanc *Vinification*



- Stylistic Goal- Herbaceous, exotic fruits, minerality
- Fruit Cooled prior to processing
- Destemmed
- Cold Soak for 14-20 hrs before pressing
- Juice Settling with Pectolytic Enzyme
- Rack clarified juice (24-48hrs)
- Concerns: Protein Stability & Nitrogen Deficiency

## + Sauvignon Blanc- Vinification



- Fermented in Stainless Steel at 55-60 F
- Transferred to Neutral Oak with light fermentation lees
- Inhibit MLF
- Barrels stirred every 2 weeks
- Aged 6 months in neutral oak
- Single Varietal Bottling- No blending

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# + Sauvignon Blanc-*Marketing*



- Screw Cap Closure
- Inexpensive Packaging (1.4)
- Price Point \$18.00
- 370 cases: pH 3.2, TA 6, Alcohol 13.5



- Cork and Capsule
- High End Packaging (2.1)
- Price Point \$25.00
- 200 cases: pH 3.07, TA 7.2, Alcohol 12.85

# + Sauvignon Blanc



I get grapefruit with a touch of passion fruit and  
gooseberries.

# + Sauvignon Blanc

Andrew Hodson

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