

2016 *Aril* Kick Ranch Vineyard Sauvignon Blanc



ARIL is a boutique, family owned winery founded in 2008 by Harmon & Joanne Brown. Originally, they were inspired to produce small lot fine wines sourced from their Napa Valley home and vineyard which included a 130 year old pomegranate tree amongst the vines.

In fact, “*aril*” is the seed of the pomegranate fruit which represents that original inspiration. Beginning in 2013, renowned winemaker Ehren Jordan took the reins as our head winemaker, viticulturist, and general manager. Together, **ARIL** has added limited offerings from celebrated vineyards in Napa and Sonoma Counties. Throughout, we have maintained a simple philosophy of procuring optimal grapes and respecting them in the winery. Ideal sites and exceptional farming are followed by a minimalist approach in the winery showcasing place, balance, and elegance.

Winemaking Notes

100% Sauvignon Blanc (*Musqué clone*)

Whole clusters were bladder pressed. Naturally fermented by native yeasts with no additions.
30% concrete egg/15% stainless steel barrel/12% Atelier cigar barrel(new)/43% neutral French oak barrel
Approximately 10 months in each vessel, then blended.

550 Cases

Produced Alc.: 13.5%

pH: 3.39/6.4 TA

Winemaker/Viticulturist: *Ehren Jordan*

Tasting Notes

This vintage adds concrete egg, French oak cigar barrel, stainless steel barrel, & neutral French oak barrel fermentations to the “*Musqué clone*” enhancing its round texture while preserving its bright aromatics reminiscent of spring. Floral, honeysuckle notes on the nose lead to mango, peach, pineapple, & Bosc pear on the palate. An ample, layered mouthfeel envelopes a spine of firm acidity & lingers onto a mineral driven finish. This is a truly complete Sauvignon Blanc.

Vineyard Notes

Kick Ranch is a geologically diverse, sustainably farmed hillside site (certified) on the western side of the northern flank of Spring Mountain which separates Sonoma and Napa Counties. An amazing mix of volcanic, rocky, clay loam soils contribute a rich minerality. Kick Ranch’s vine rows are laid out for perfect sun exposure with a 20 mile vista down to the Petaluma Wind Gap, providing cool nights and foggy mornings preserving acidity, balance and aromatics.

The *Musqué clone* offers beautiful, floral aromatics without pyrazine or “green” notes.

Vintage

Handpicked on August 20th, 2016 at 21.8 Brix.

The fruit was exceptional showcasing concentration and depth reflective of the vintage. Moderate weather prevailed throughout summer. The lack of heat waves also kept sugar levels and phenolic maturity in sync. Ripening progressed slowly and predictably resulting in fruit naturally calibrated for ideal balance.