

ARIL

2017 *Aril* Kick Ranch Sauvignon Blanc



ARIL is a family-owned winery founded in 2008 and 10 years later the Jay family purchased the brand. Originally, founders 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.

Fermentation & Élevage: 30% concrete eggs, 15% stainless steel barrels,

12% neutral Atelier Cigar Barrels, 43% neutral French Oak for approximately 10 months.

636 Cases Produced

Alc.: 13.5% pH: 3.20

Winemaker/Viticulturist: *Ehren Jordan*

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 vineyard 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 with minimal *pyrazine* notes.

Vintage

Handpicked on August 30th, 2017 at 21.9 Brix.

The fruit was exceptional showcasing concentration & 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.

