The bountiful vintage of 2012 took all of us here in Sonoma County by surprise – we really didn’t believe the crop would be as large as it looked hanging on the vine! Intellectually, I understand that Sauvignon Blanc, as a varietal, can produce large crops of high-quality fruit. A harvest like this just hasn’t happened for a very long time here in our cool valley. Even more unbelievable is the resulting superb quality.

The rich core of this flavorful wine is fruit sourced from vines 25-35 years old. That 54% is complemented by 20% Sauvignon Musqué, which adds floral aromatics and depth not present in other types of Sauvignon Blanc. The remainder is the classic Shenandoah selection, or Clone 1, prevalent throughout California.

The resulting wine is a show stopper! Its heady perfume nearly explodes out of the glass with the fragrance of orange blossoms and elderflowers. Tones of lychee fruit, fig and ripe pear add more appeal. The mouth is full and weighty from barrel fermentation and intensive lees stirring, balanced by lively acidity and has a finish reminiscent of tangy pink grapefruit.

Dan Schreiber of the Del Mar Rendezvous restaurant submitted his Crabmeat Mango Salad to our ongoing recipe contest. The Asian orientation of this dish creates a yummy pairing that enhances our Sauvignon Blanc. A signed magnum of this wine is on its way to Dan for his efforts.