



The 2009 Renegade Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. Once again, we did not inoculate the grape juice with yeast, but rather allowed the native or “renegade” yeasts residing in the vineyard and winery to start the fermentation process.

The grapes for this wine were selected from the best vines at La Ribera Vineyards. Within hours of harvest the grapes were crushed, pressed, and racked to tank. After two weeks, once a viable spontaneous fermentation had begun, we moved the wine to barrel to complete the “renegade” fermentation. This process lasted five weeks. (By contrast, fermentation with commercial yeast is often complete within two weeks!) With fermentation concluded, the wine was aged *sur lie* in mostly neutral barrels and stirred every two weeks. A pair of brand new oak barrels provides a kiss of oak flavor without overshadowing the delicate fruit flavors.

The 2009 Renegade has lovely aromas of gooseberry, peach, melon, with a touch of vanilla and fresh cut grass. The texture of this wine is supple and crisp with flavors that are reminiscent of tropical fruit, peach, butterscotch, again with just a hint of vanilla and grassiness. This wine will pair well with pasta dishes that have Spring vegetables and a creamy or buttery sauce or with a lovely grilled salmon.

Harvest Dates: September 2, 2009  
Sugar at Harvest: 23.5°Brix  
Alcohol: 14.5%  
Total Acidity 0.56 g/100mL  
Cases Produced: 594