



The 2010 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 new oak barrels provides a kiss of oak flavor without overshadowing the delicate fruit flavors.

The 2010 Renegade has lovely aromas of melon, gooseberry, lime, guava, with just a hint of vanilla and fresh cut grass. The texture of this wine is supple and crisp with flavors that are reminiscent of lemon meringue, papaya, lime, lychee, as well as a touch of minerality and butterscotch on the finish. This wine will pair well with pasta dishes that have Spring vegetables and a creamy or buttery sauce, as well as, with a lovely piece of grilled salmon.

Harvest Dates: September 28, 2010

Sugar at Harvest: 23.3°Brix

Alcohol: 14.4%

Total Acidity 0.56 g/100mL

Cases Produced: 548