



KATE ARNOLD

2017 SAUVIGNON BLANC

CALIFORNIA



AVA:

California

Varietal Content:

100% Sauvignon Blanc

Winemaker:

Grant Hemingway

ABV:

13.5%

Cases Produced:

4,466

Food Pairing

Oysters with mignonette.
Pepper-crusted seared ahi,
candied pomelo rind, citrus
pistachio salad. Fish tacos
with pineapple-habanero
salsa.

Contact:

Jean Arnold
jean@familyandfarmers.com
www.katewines.com

Taste Profile:

Color - Luminous Ivory

Aromas - Boisterous tropical notes, fleeting citrus and touches of dried herb.

Flavors - A core of grapefruit pith and a smattering of peach and guava, with some fleeting citrus rind, green papaya and hints of sage.

Structure - Clean, focused, bright acidity binds together a plush mid-mouth with a long linger on the finish.

Vineyard Sources:

Upper Lake, *Lake County* - 70%

Soil - Soda Bay series, red, volcanic loam

Lodi Valley - 15%

Soil - Tokay fine, sandy loam

Monterey County - 15%

Soil - Salinas series, shale / sandstone alluvium

The undeniable core and intensity of fruit is indicative of the potential for Lake County Sauvignon Blanc. The Lodi fruit develops a textural component, while the Monterey portion offers complexity and nuanced flavors not prevalent in Lake County and thus, when carefully blended, reflect a balanced Sauvignon Blanc true to its California roots.

2017 Vintage Report:

The 2017 growing season was quintessential California - a warm, wet spring affording healthy canopies and perfect weather in May for a solid berry set. The summer was warm, but not overly hot and kept the vines moving along at a steady pace. The heavy canopy growth required some extra manipulation for even ripening and sun exposure to develop the flavors. As veraison began, August saw some significant heat spikes but a cooling trend near the end of the month and into early September allowed the grapes to significantly increase flavor development. Crop loads were a bit lighter than average netting some concentrated flavors and great acid compositions. The combination of our experience with these regions and remarkable grower relationships allowed us to pick each block at optimal ripeness and deliver a stellar second vintage.

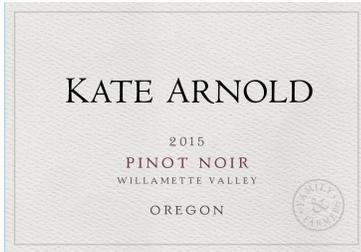




KATE ARNOLD

2015 PINOT NOIR

WILLAMETTE VALLEY



AVA:

Willamette Valley, Ore.

Varietal Content:

100% Pinot Noir

Oak Regimen:

100% French Oak; 1-2 years old

Winemaker:

Rob Stuart

ABV:

13.9%

Food Pairing

Grilled rack of lamb or seared pork chop. Tagliatelle with pork sausage and roasted red peppers. Italian spare ribs with lemon and salt.

Contact:

Jean Arnold
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www.katewines.com

Taste Profile:

Color - Garnet

Aromas - Blackberry and plum with hints of violets on the nose. Balsam pine forest floor. Vanilla bean.

Flavors - Plum and rose water. Star anise, cardamom, and vanilla.

Structure - Soft velvety beginning, medium weight mid-palate. Soft skin tannins on the finish.

Vineyard Sources:

Courting Hill Vineyard - 34%

Soil - Volcanic Wind-Blown Loess

Elevation - 400ft south facing

Elkhorn Ridge - 33%

Soil - Willakenzie

Elevation - 400ft south facing

Cubanismo Vineyard - 33%

Soil - Volcanic Jory

Elevation 700ft east facing

Elkhorn Ridge contributes to the big, round mid-palate with lots of plum and spice. Courting Hill adds plum, cinnamon, and rose water. Cubanismo gives acidity because of high altitude and black fruits.

2015 Vintage Report:

The secret to complex and interesting flavor in grapes is a combination of two things-the right vineyard site and long hanging fruit. Leaving fruit to hang is tougher in a warm vintage year like 2015 since sugars run so high, however, we allow for a slightly larger crop yield to slow down the ripening process. Overall, 2015 was very similar to 2014 with a lot of fruit and a warmer vintage. Grapes were picked as early as September 12th, a very early pick date. The warm days and cool nights in September and early October helped to deliver great flavor and high acidity. We were pleased with all our fruit with the final grapes of 2015 harvest delivered on October 10th.

