



Sonoma County

Bright, expressive and bursting with fruit and fresh herb qualities, our Sonoma County bottling is a nod to the region's extraordinary volcanic soils and wide daily temperature range.

CLONES	APPELLATION	VINEYARD	PRODUCTION
Sauvignon Blanc Clone 1 Clone Musqué Clone 376	Knights Valley Alexander Valley Bennett Valley	Helena Bench Coyote Hills Haarstad	13,387 cases
Semillon Clone 315			



Grapefruit



Lemon Thyme



Nectarine



Oyster shell

Bennett Valley

Displays exotic aromas, a firm structure and cascading acidity, mirroring its hillside vineyard source in the cool margins of the region.

CLONES	APPELLATION	VINEYARD	PRODUCTION
Sauvignon Blanc Clone 376 Clone 530	Bennett Valley	Haarstad	1,334 cases



Basil



Green Pear



Lime



Lychee

Helena Bench

Grown on the foothills of an ancient volcano in Knights Valley, the single vineyard Helena Bench Sauvignon is vivacious and minerally, enveloped in a broad, mouth-filling texture.

CLONES	APPELLATION	VINEYARD	PRODUCTION
Sauvignon Blanc Clone 1 Clone Musqué	Knights Valley	Helena Bench	1,426 cases



Honeydew



White Nectarine



Fennel



White Slate

Journey®

The pinnacle of our winemaking expertise, Journey is hand selected from our most compelling vineyard blocks and is imbued with shells and stone—a richly textured wine held aloft by firm acidity.

CLONES	APPELLATION	VINEYARD	PRODUCTION
Sauvignon Blanc Clone 1 Clone Musqué Clone 376 Clone 530	Knights Valley Alexander Valley Bennett Valley	Helena Bench Coyote Hills Haarstad	487 cases
Semillon Clone 315			



Toasted Almond



Tangerine Zest



Ginger



Oyster Shell

FEATURED OYSTERS

THE ZESTY LIFE: *Kumamoto Oysters with the Sonoma County Sauvignon Blanc*

Kumamoto is the queen of the oyster scene, with balanced sweet and salty elements and a fruity finish, that make it the most wine-friendly of oysters. The bright acidity and citrusy scents of Sonoma County Sauvignon Blanc make this oyster specialist as refreshing as a squeeze of lemon over a plate of shellfish. A ceviche-like pairing.



THE PACIFIC PASSAGE: *Pacific Oysters with Bennett Valley Sauvignon Blanc*

The cucumber and miso flavors of Pacific oysters find a natural partner in the pan-Asian aromatics of Bennett Valley Sauvignon Blanc, evoking a world of sea coasts and spice trades. This is the West Coast at its most alluring.



THE LUXURY MODEL: *Puget Sound Oysters with Helena Bench Sauvignon Blanc*

Puget Sound oysters are known for their creamy earthiness, with hints of forest mushrooms and foie gras. Helena Bench's minerality and rich mouthfeel round out this velvety pairing.



SHELLS AND STONE: *East Coast Oysters with Journey Sauvignon Blanc*

East Coast oysters are famous for their Atlantic brine; they taste like the beach, which makes them a great salty, savory counterpoint to the potent stone and structure of the Journey Sauvignon Blanc.

