

Beltane Ranch Sauvignon Blanc (2011) and the Tuscan Soil Series Sonoma Valley AVA, CA

Tasting Notes:

The first impression is crisp, like an ocean breeze. There are aromas of fresh pear, honeydew melon, and grandma's pie crust. The shortbread/pastry theme continues in the mouth, with a touch of vanilla and rich sweet-tart flavors, as in an old-fashioned lemon drop. There's some minerality too, like wet stones, and the rich, full, weighty flavors eventually give way to one of the cleanest finishes around.



Soil Notes:

The soils of Beltane Ranch were formed on terraces and alluvial fans, where local volcanic activity resulted in the accumulation of a thick layer of ash mid soil profile. In parts of the ranch, this ash layer resulted in the formation of a cemented horizon called a duripan. In the Estate Sauvignon Blanc Vineyard; the ash layer persists, laying the groundwork for a robust terroir, and an exemplary Sauvignon Blanc.



Soil Facts:

Deep ripping to depths over 5 ft is a common practice in viticulture to destroy cemented layers and improve root growth. Cemented layers can be ripped with a large chisel, claypans need to be thoroughly mixed with a massive plow.