2012 Wedell Cellars Wavertree Santa Ynez Valley Sauvignon Blanc

Our 2012 Wedell Cellars Wavertree Santa Ynez Valley Sauvignon Blanc is our second release of both a Sauvignon Blanc and a wine from this Appellation. Driven by our mission to create wines that are true to both their varietal character and terroir we feel that with this wine we have accomplished our mission. By sourcing our fruit from several different well known vineyards in the Happy Canyon sub-appellation of the Santa Ynez Valley, we truly have been able to emphasize the unique Terroir of the area.

Wedell Cellars’ philosophy has always been that great wines come from great vineyards and that we as winemakers should be dedicated caretakers of the fruit that we source from these vineyards. We take our task seriously: With the gentle whole cluster pressing of the grapes, the combination of partial barrel fermentation in both new and used French Oak Barrels and the balance fermented in stainless steel we have set the foundation for a very special wine. We continued our journey by slowly aging the wine sur lie for more than twenty months while it developed an intense stone fruit bouquet and a mineral component reminiscent of Old World Sauvignon Blanc. Only when we felt that we had achieved the perfect balance of earth and fruit did we feel that we could even consider bottling this beautiful wine. It came as no surprise to us that both the bright acidity and moderate alcohol that this wine has only further contributes to making it a very special creation. In the winery we let the grapes and the vineyards express themselves without a heavy hand on our part making our motto “less is more” a prophetic statement, the 2012 Wedell Cellars Wavertree Santa Ynez Valley Sauvignon Blanc shows the full potential of both the appellation and the varietal.

Our 2012 Wedell Cellars Wavertree Santa Ynez Valley Sauvignon Blanc with its bright acidity, hint of oak and minerality and fruit balance allows it to be enjoyed alone but also with a wide variety of different foods and cuisines. While the wine has been partially aged in oak, the oak is complimentary but not overpowering. The 2012 Wedell Cellars Wavertree Santa Ynez Valley Sauvignon Blanc has an incredible rich mouth feel, immersing you in a spectacular balance of oak, fruit and acidity with a lingering complex finish. Because it is so balanced, we feel that we have created a wine that while enjoyable now will age and mature beautifully for many years to come.

Maurice & Susie Wedell

TECHNICAL NOTES
Harvest Dates September 1-15, 2012
Brix - Acidity 24.1 Brix 3.47 PH, 5.5TA
Barrels 20% New French Oak, 20% One Use French Oak, 60% Stainless
Bottled October 15, 2014
Alcohol 13.5%
Production 750ml: 2,120 Twelve Pack Cases
1.5 Liter: 24 Bottles (Hand signed, Dated & Numbered)

TEL. 805.489.0596 FAX 805.481.9708 WWW.WEDELLCELLARS.COM