

Belden Barns 2017 Sauvignon Blanc



Wine Specs
Vintage: 2017
Varietal: Sauvignon Blanc
Appellation: Sonoma Mountain
Harvest Date: September 28, 2017
Acid: 6.3
pH: 3.25
Aging: 100% Neutral Oak / 50%
Stainless Steel
Fermentation: Stainless Steel
Bottling Date: February 23, 2018
Alcohol %: 13.0

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for
larger
image)

We've written about these folks quite a bit over the years. About a week ago we got our wine club shipment. The pinots can wait but the lure of the Belden Barns 2017 sauvignon blanc (\$26) proved irresistible.

And we were not disappointed. Aromas of honey and tangerine with just hint of grassiness lead to a palate of pineapple and honeydew melon. The finish is long and multi-layered moving into a touch of wet slate. This is a major bargain.

The Beldens planted a unique clone of sauvignon blanc. Nate describes it as "the pedigreed vine material originally sourced from Collio, Italy near the Slovenian border." We are pretty sure the terroir is a contributing factor. Sonoma Mountain is rocky with an interesting soil structure. They benefit from being directly aligned with the Sonoma wind gap. Days are cool and foggy, something very unique for properties

east of highway 101 in Santa Rosa.

Buy this wine and try it. Unless, of course, you are a fan of the grassy, vegetal sauv blancs. In that case, this is not for you.



Nate in the barn
(click for larger
image)