



**WINEMAKERS:**

Susan Lueker and Lisa Evich

**VINTAGE:** 2015

**VARIETAL COMPOSITION:**

97% Sauvignon Blanc, 2% Semillon,  
1% Viognier

**APPELLATION:** Sonoma County

**FERMENTATION:** 100% stainless  
steel tanks

**TOTAL ACIDITY:** 5.6 g/L

**pH:** 3.47

**RESIDUAL SUGAR:** 0.5 g/L

**ALCOHOL:** 13.5%

**BOTTLING DATE:** January 8, 2016

**RELEASE DATE:** March 2016

**CASES PRODUCED:** 115,000

**SIMI. SYNONYMOUS WITH SONOMA COUNTY** .....

Two brothers who immigrated to Northern California in the mid-1800s saw promising similarities between Sonoma County and their native Tuscany, where wine had been made for centuries. In 1876, they founded SIMI. Today, we claim the honor of having been in continuous operation longer than any other winery in Sonoma County, and we still make wine in the stone cellar built by the Simi brothers in 1890.

**VINEYARDS** .....

Fruit for this 2015 Sonoma County Sauvignon Blanc comes primarily from Sonoma County's Alexander Valley (46%). We chose other lots from similarly prestigious Sonoma County appellations. Fruit from the warmer Dry Creek Valley and Knight's Valley contributed tropical and stone fruit flavors, along with a silky texture. The cooler Russian River Valley lent the wine grapefruit, lime, and mineral characteristics as well as a bright, zingy acid component.

**VINTAGE 2015** .....

Perfect from start to finish. The season started early with light rains and cool temperatures at flowering setting up and extending the growing season. Moderate to warm daytime temperatures with cool nights and foggy mornings made for slow, very even ripening and excellent hang time. Conditions were ideal for preserving and concentrating flavors in the fruit and maintaining brilliant minerality. Harvest lasted about one month, commencing on August 18 and wrapping up on September 15. Brix at harvest was between 21.9 and 25 degrees.

**WINEMAKING** .....

SIMI Sauvignon Blanc is everything a wine made from this noble grape should be. Small amounts of Semillon and Viognier were blended in to contribute additional richness to the palate. We fermented and aged 100% of this wine in stainless steel to guarantee classic, clean, and lively Sauvignon Blanc.

**WINEMAKER NOTES** .....

This brilliantly clear, pale-straw-colored Sauvignon Blanc is bright and crisp. The wine opens with complex aromas of fresh mown hay, green papaya, lime, passion fruit, pink grapefruit, green apple, lemon grass, honeysuckle, and wet stone. Refreshing flavors of lime, tangerine, grapefruit, and white peach follow. The finish is long and full with green citrus and minerality. SIMI Chef Kolin Vazzoler suggests pairing this wine with goat cheese ravioli with spiced tomato sauce, crab gazpacho, mussels Provençal, or smoked salmon with capers, lemon, and red onion. It's also a great aperitif with prosciutto and melon, goat cheese, or raw oysters.