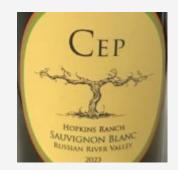


## Kit #163A • W2

# Cep Hopkins Ranch Sauvignon Blanc Russian River 2023

Selected by: MTW Tasting Panel



#### **Final Deductions**

**VINTAGE** 2023

**GRAPE** Sauvignon Blanc/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma County

**SUB REGION** Russian River Valley

#### Rationale

Russian River Valley, one of the United States' top-ranked wine regions, is located at the heart of Sonoma County, California. It is one of California's coolest and foggiest AVAs, creating a perfect climate for producing highly acclaimed wines from Pinot Noir and Chardonnay. According to the Russian River Valley Winegrowers, 42 % of the grapes harvested in the region are Chardonnay, while 29 % are Pinot Noir. While the region is predominantly associated with those grapes, some vineyard locations have shown success with other varieties and several microclimates that allow for suitable plantings of other grapes. News flash: although lesser known in the region, Sauvignon Blanc can perform quite well and makes some of the AVA's tastiest wines.

Though varied in intention and style by winemaker, Sauvignon Blanc in the RRV is often punctuated by ripe flavors of fresh-cut alfalfa, green tea, grapefruit, key lime, and Meyer lemon. Crisp and balanced, they can range the gamut from rich and creamy, often aged in neutral oak to add richness to crunchy, mouthwatering bottles that refresh and make one salivate.

CEP Pinot noir and Syrah are made solely from barrels of the West Sonoma Coast celebrated Peay Vineyards' estate wines that, through the blending process. were not selected for a Peay Pinot noir or Syrah. A few years ago, they got the itch to make Sauvignon Blanc and discovered a vineyard in the Russian River Valley – Hopkins - where they could make fresh, bright, and crisp wines and add them to the Cep label.

#### Sight

BRIGHTNESS Star Bright CLARITY Clear COLOR DEPTH Light COLOR Yellow HIGHLIGHTS Green BUBBLES No

#### Structure

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Medium PHENOLS None TEXTURE Lean / Tart FINISH Long COMPLEXITY High

### Aroma & Taste

<b>CITRUS FRUIT</b> Meyer Lemon • Key Lime • Lemon • Grapefruit (W/Y) <i>Condition: Fresh, Ripe Part: Flesh, Peel / Zest</i>
TREE/VINE FRUIT Apple (Green) • Quince • Pear (Green) Condition: Fresh
<b>STONE FRUIT</b> Plum (Green/Yellow) • Peach (White) Condition: Fresh
TROPICAL FRUIT Melon (Green) • Kiwi • Starfruit Condition: Fresh
FLORAL Lemon / Lime Blossom • Jasmine • Elderflower Condition: Fresh
GREEN VEGETABLE Spring Peas • Celery / Root
HERBAL Chamomile • Verbena • Sorrel • Lemon Grass
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
OAK AGING No