



Blue Quail

Made with Organically Grown Grapes
Estate Grown and Family Owned Since 1970

SAUVIGNON BLANC

TASTING

Our Sauvignon Blanc grows at 1,100 feet elevation where temperatures drop 40° each night prolonging ripening so a crisp acidity can develop naturally. Whole clusters pressed and fermented in stainless steel allows its notes of orange blossom and honeydew melon develop.

THE VINEYARDS

It is the quality of the grapes that puts Blue Quail ahead of other wines. Having experimented, we've established blocks, or separate growing environments for different grapes in the vineyards. Head pruned and trellised, irrigated and dry farmed, planted next to the Russian River and on rocky hillside slopes. Blue Quail's grapes are not grown in one way, but rather are thoughtful expressions of terroir, the marriage of grape to place, grown for desired varietal correctness.

