

## 2018 Soul of the Vine

## BALLARD CANYON ESTATE

VINTAGE: 2018

Varietal: 100% Sauvignon Blanc (Musque Clone)

AVA: BALLARD CANYON

GROWER/RANCH: RUSACK VINEYARDS ESTATE

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: FEBRUARY 2020

Cases Produced: 73 cases

RETAIL PRICE: \$45.00

RELEASE DATE: WINTER 2023

FERMENTATION: BARREL FERMENTED

AGING: 13 MONTHS

100% French Oak (Neutral)

BOTTLE ANALYSIS: ALCOHOL: 14.5%

PH: 3.70

Tasting Notes: This is the first harvest we used

100% Sauvignon Blanc, Musque Clone, to make this delicious dessert wine. Soul of the Vine, is fashioned knowingly utilizing Botrytis Cinerea. Rich and mellow,

WITH A HONEY-CARAMEL NOSE AND

SUBTLE FLAVORS OF HONEYSUCKLE, PEAR AND ORANGE SHERBET, THIS WINE TRULY

EMBODIES THE SOUL OF THE VINE.



Often getting the proper amount of botrytis cinerea, otherwise known as the "noble rot," on grapes is a roller coaster ride of successes and failures, with the latter being more common. The thrill of getting it right is enough to keep us trying, so we continue to make just a small amount of our Soul of the Vine each year from our Estate grown Sauvignon Blanc fruit.