



TILTH



Tilth, which refers to soil health, encapsulates the Driscoll's approach to exploring California's treasury of soils.



Sauvignon Blanc 2018

California, USA

ESTATE

Jason and Hilary Driscoll met in Washington State and discovered their love of wine through Jason's work as a chef and their determination to find the perfect wine pairings. What was supposed to be a brief once-in-a-lifetime harvest opportunity in between kitchens, turned into a passion and full-time job as Jason worked his way up through the cellars at Hunnicut Wines before becoming the Assistant Winemaker for David and Katharine DeSante of DeSante Wines. "DeSante University" immersed him both in the vineyards and the cellar. He learned everything from pruning to pump-building. Jason was exposed to lesser known vineyards, both old and new, that produced spectacular fruit. Inspired by the quality wines these vineyards produced, Hilary and Jason conceived Tilth Wines.

WINE

In 2015, Jason Driscoll was offered the opportunity to take over the Burkett Vineyard Sauvignon Blanc in Saint Helena. As his first wine under Tilth, it routinely expresses the fragrant and delicate nature of its source and the warmth and generosity of its maker.

VINEYARD

At the Burkett Vineyard, Jason controls the farming with the expertise of Ruben Rubio. The vineyard sits east of the Silverado Trail in the Saint Helena AVA. Bill Burkett owns the property and was willing to sell Jason the fruit for a very fair price in exchange for farming it. Most of the vineyard is planted to Sauvignon Blanc with a few vines of Muscat of Alexandria interplanted.

Farming: 2018 was the first vintage that it was farmed organically.

WINEMAKING

Variety: 95% Sauvignon Blanc, 5% Muscat

Harvest: Late August

Fermentation: Pressed directly to neutral French oak and stainless steel barrels. All of the barrels were fermented with native yeasts until completion which took, on average, 21 days.

Aging: On lees (stirred once per month) for seven months.

Alcohol: 13.5%

TASTING NOTE

"Aromatics of pear, apple, and elderflower fill the glass. The palate supports the nose with lifted acidity, stonefruit, and a succulent mouth-feel that is a result of monthly lees stirs." – Jason Driscoll, Winemaker