



# NEIGHBORHOOD WINERY

## 2023 'AARON'S REVENGE'

- **100% Sauvignon Blanc with Citra, Mosaic & Amarillo hops**
- **Happy Canyon of Santa Barbara, California**
- **Aged in 100% stainless steel barrels for 3 months**
- **50 Cases Made**
- **Alc. 12.5% by vol.**
- **Citrus Peel, Pineapple, Pine Sap**

Aaron's Revenge was introduced as an homage to our winemaker, Aaron, and his deep appreciation for beer, specifically hoppy IPA-style beers. One year, while Aaron was away from the winery on a trip, we dry-hopped a single barrel of white wine to surprise him upon his return.

Those first few vintages were dry-hopped, which means that we basically steeped the finished wine with a bag of dried hops to infuse their flavor, similar to steeping a pot of tea.

This vintage is different. For the first time, this wine was made in collaboration with Steve Kitts, owner and head brewer at Naughty Oak Brewing in Orcutt. Steve was especially interested in experimenting with specific yeasts, wine grapes, and hops that create high levels of thiols during fermentation. Specifically, we were looking for elevated aromatics in the citrus and tropical fruit range. Steve, along with our winery team, settled on Sauvignon Blanc as the grape to work with, as it tends to be naturally very aromatic with lots of citrus and tropical fruit flavors.

Steve selected a specific yeast, named "Citrus," known for producing higher levels of citrus fruit thiols. When it came to the hop additions, we wanted to add some of the hops while the wine was actively fermenting (co-ferment) to better incorporate those flavors and aromas.

We used three different types of hops as follows: Citra hops were added during the final stage of primary fermentation for 4 days (this was the co-ferment). Next, we "dry-hopped" using Mosaic hops, also for about 4 days.

Lastly, we added a very small amount of concentrated Amarillo hop oil for an extra layer of complexity and "hoppiness." The result is a wine with more well-integrated hop characters, especially on the palate.

\*Note that unlike all our other Neighborhood Wines, Aaron's Revenge is not a natural wine - we chose a specific yeast strain and added flavors, though natural and harmless, by using the hops. We felt it was a worthy decision given the desired outcome of a better integrated, hopped wine. We hope you give it a try!