



EHLERS
E S T A T E

2014 Sauvignon Blanc

Producer Profile

Located just north of the town of St. Helena on the loamy bench soils at the base of the western hills, the estate produces world-class Bordeaux varietals from its historic 42-acre vineyard. The entire property is biodynamically farmed and 100% certified organic. The winemaking is at once state-of-the-art and hands-on artisanal. Natural yeast, the finest French oak barrels, and attention to detail are the ingredients. The wines are age-worthy and collectable, and made in an international style that celebrates power, finesse, elegance, and terroir expression.

Winemaker's Notes

A single-vineyard, terroir-driven Sauvignon Blanc from our estate. Aged 6 months sur lie, this bone-dry, full-bodied wine is defined by its lively acidity, and rich, floral, mouth-watering flavor. No new oak, and no malolactic influences fog the purity of this wine. Perfumed with lime, grapefruit, and lemon blossoms, this Sauvignon Blanc is at once rich and creamy, crisp, and dry. This is the winemaker's favorite white wine in the Napa Valley!

Notes on the Vintage

2014 was another great vintage in the Napa Valley. A drought year for sure, but just as the spring rolled in we got a drenching rain that was just what the vines needed to get started. The season started historically early, the weather was warm and mellow all summer, and we harvested earlier than ever under sunny skies. The fruit was beautiful, the wines are intense, complex, and concentrated.



Final Blend

100% Sauvignon Blanc

Oak Regime

No new oak. Stainless steel barrels and neutral, used French barrels

Primary Coopers

N/A

Harvest Date

August 20 - 22, 2014

Bottling Date

February 13, 2015

Average Maturity

22.1 °Brix, 3.21 pH, .074 TA

Finished Wine

13.2% alcohol