



2017 SAUVIGNON BLANC



Tasting 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!

Vintage: 2017 will go down as one of the hottest growing seasons on record, second only to the great vintages of 2015, and 1997. In the winter we had many major rain events that allowed us to turn the corner on the prolonged drought. The cool wet spring delayed the start of the season by almost two weeks, but by mid-summer the vineyards were full, the fruit was healthy and the heat was on. As the sugars rose, we started picking. The resulting wines are intense, creamy, holding their acidity and showing a firm tannic backbone. All of our fruit was in the house before the fires broke out in October.

Varietal: 100% Sauvignon Blanc

Harvest: September 25 – 28, 2017

Wine Analysis: 13.2 % alcohol • 3.20 pH

Appellation: St. Helena, Napa Valley

Bottling Date: February 9, 2018

Cases Produced: 1,381 cases