



EHLERS
E S T A T E

2018 SAUVIGNON BLANC



Tasting Notes: This beautiful Sauvignon Blanc comes from two of our Estate blocks: B2 and B3. With only two acres planted on the property, we are able to capture the complexity of the varietal. Due to the different profile of soils and sun orientation in both blocks, the final result is more complex with layers of aromas and flavors. The juice was fermented in stainless steel tanks until bone dry and racked into stainless steel drums where it aged 6 months sur lie with a weekly bâtonnage. The stirring of the lees helped build a gorgeous, full-bodied wine with a silky mineral mouthfeel despite its vivid acidity and rich flavors. The inviting aromas of orange blossoms, lemon zest, guava, and ripe pineapple are followed by a palate full of juicy grapefruit and pure citrus flavors.

Vintage: 2018 was a perfect vintage from a weather standpoint. It especially benefited our Sauvignon Blanc. Cooler nights and mild daytime temperatures in August helped to retain the beautiful natural acidity and delicate flavors and aromas of the fruit. The great weather conditions allowed for less irrigation and longer hang time for the grapes. This helped gain more concentration of fruit character in the wine during fermentation. We were able to pick at the perfect time in sugar and flavor ripeness without losing acidity.

Varietal: 100% Sauvignon Blanc

Harvest: September 28 - 29, 2018

Wine Analysis: 13.6 % alcohol • 3.08 pH

Appellation: St. Helena, Napa Valley

Bottling Date: February 11, 2019

Cases Produced: 945 cases

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