



2019 SAUVIGNON BLANC



Tasting Notes: The 2019 Sauvignon Blanc showcases aromas of Meyer lemon zest, peach blossom, and stone fruit. The citrus and vanilla bean notes carry through to the palate, where the vibrant acidity is balanced by a rounded mouthfeel and a white peach finish. This is the first year that Winemaker Laura Díaz Muñoz used a combination of concrete egg, new French oak and stainless steel for the fermentation and aging of the Sauvignon Blanc at Ehlers Estate. The result is outstanding and complex.

Vintage: 2019 turned out to be a near perfect vintage. With a cold rainy winter that extended to late spring, we had a couple of weeks delay in flowering and setting. All the work in the vineyard was tricky due to the rains, but a warm, late summer helped us to catch up phenologically. Summer was followed by a cooling trend that allowed us to hang the fruit longer for more flavor and tannin development. Cooler nights and mild temperatures during the day helped to retain acidity and aromas of the fruit.

Varietal: 100% Sauvignon Blanc

Harvest: August 24th and 26th 2019

Wine Analysis: 13.2% alcohol • 3.18 pH

Appellation: St. Helena, Napa Valley

Bottling Date: February 11, 2020

Cases Produced: 845 cases