



2019 SAUVIGNON BLANC NAPA VALLEY

VINTAGE NOTES

The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average and the fruit quality was exceptional; allowing us to craft wines with fresh acidity, texture, structure and finesse.

VINEYARD NOTES

The fruit for this Sauvignon Blanc was sourced from select vineyards; one in southeast Napa Valley which lends the wine vibrant citrus notes, and the majority of the blend from a special vineyard in St. Helena, just across the road from the Culinary Institute of America, which affords the wine luscious tropical fruit flavors—the hallmark of our Napa Valley Sauvignon Blanc.

Tasting Notes

The nose is vibrant with aromas of Meyer lemon, pineapple and kiwi. The palate is well-structured with vibrant acidity and flavors of orange, mango and a hint of honeydew melon. The finish is refreshingly bright, displaying a taut balance between lush fruit and mineral notes.

VARIETAL COMPOSITION 100% Sauvignon Blanc

VINEYARD SOURCE Sourced from select vineyards in Napa Valley | AGING Integrated in stainless steel tanks, sur lie for several months

Alcohol 13.9% | TA: 6.4 g/L | pH 3.39 | Residual Sugar: 1.9 g/L | Production 4,950 cases