



## 2021 SAUVIGNON BLANC NAPA VALLEY

## VINTAGE NOTES

The growing season started with a wet January and February, then nearly no rain for the remainder of the season. The dry weather resulted in early spring budbreak, followed by early flowering, bloom and fruit set. Calm spring and summer temperatures with no concerning heat spikes allowed for even veraison in July. Due in part to continued drought conditions the yields were naturally lower, resulting in optimal ripening of intensely concentrated and very flavorful berries.

## 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

Bright aromas of Meyer lemon, cantaloupe melon, and tropical fruits jump out of the glass. Medium-bodied and humming with energetic acidity, the palate reveals racy flavors of white peach, just-ripe pineapple, lemon zest and stony minerality leading to a refreshing finish.

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 14.1% | TA: 5.8 g/L | pH 3.48 | Residual Sugar: 1.8 g/L | Production 2,632 cases