



Sauvignon Blanc Napa Valley 2015



GRAPE VARIETIES:

Sauvignon Blanc

GRADE:

15.4% vol

TYPE OF SOIL:

Gravelly loam and clay to thin, rocky

COLOUR:

Bright, sunny and vibrant yellow

AROMA:

Layers of lemon zest, apricot and other stone-fruit as well as dried herbs.

PALATE:

Lush and full lemon cream and Meyer lemon bar which transition to a whipped key-lime finish.

KNOW THIS WINE BETTER

This vineyard was planted with old Mondavi clones in 1975 and is some of the oldest vines in Chiles Valley. It is quadrilateral trellising and a Northeast/Southwest row orientation to maximize the sun's dappling rays on the fruit.

The grapes were picked at first light on September 3, 2014 to maximize the intensity of esters and freshness. When brought to the winery, the whole cluster was crushed and 85% was fermented in stainless steel while the other 15% was fermented in neutral French oak barrels. None of the wine went through malolactic fermentation. It was blended, and aged in stainless steel for five months before bottling.