

VARIETAL COLLECTION

Reserve Sauvignon Blanc

BY CALDWELL

2018

Vintage: First
Composition: 100% Sauvignon Blanc
Clones: 317 and 376
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Block: Caldwell 6 and 7
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 23 Years
Grape Variety: See Composition Section
Rootstock: 101-14
Harvest Date: Multiple

Vintage Summary: The 2018 growing season was ideal for almost every varietal, clone, rootstock, and age group of vine. Long, temperate, and void of rain and heat spikes during critical phenological ripening steps, Mother Nature provided winemakers and vineyard managers very little stress, while perfectly stressing the fruit. A perfect way to come off the disturbing fire-riddled vintage of 2017, 2018 will go down in history as one of the highest quality and abundant vintages of all time. Every wine in our lineup has a backbone of structure, power, and verve but are strongly defined by varietal purity and elegance.

Fermentation: French Oak Barrels
Yeast: Multiple
ML Bacteria: Multiple
Wood Origin: French Oak (Jupilles, Bercé)
Aging: 18 Months
New Oak Barrels: 66%
Fining: None
Filtering: Filtered
Alcohol: 13.8%
Bottling Date: April 3, 2020

Winemaker's Tasting Notes: The 2018 RESERVE SB from our special North-facing amphitheater-shaped vineyard is unlike any Sauvignon blanc I've ever had before. The nose is wildly complex and jumps out of the glass with honeysuckle, white peach, comice pear, jasmine flower, and a unique tropicality. The mouthfeel is succulent and rich from an extra year in barrel, but with mouthwatering bright yellow fruits from the use of some undisclosed winemaking magic from the current vintage. With just the right amount of vanillin from the perfectly integrated oak, nature may only allow this wine to be made when two perfect vintages sit back to back like with 2018 and 2019.

Cellaring: Now – 3 Years
Production: 65 Cases
Price: \$150 / 750ml

