

Sauvignon Blanc

2016

Vintage:	Eighth
Composition:	100% Sauvignon Blanc
Clone:	317
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	7
Yield:	2.0 Tons per Acre
Average Vine Age:	8 Years
Grape Variety:	Sauvignon Blanc
Rootstock:	1103P and 101-14

Vintage Summary: The 2016 growing season started with a normal winter, and normal bud break in March. Warm but unsettled weather brought good uniformity and a good set. Hot spikes in July prompted a speedy but uniform veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances, resulting in diverse choices on pick timing. Normal berry sizes and larger-than-normal clusters produced good weight, returning normal to above-normal vineyard yields.

Ultimately, 2016 will be characterized as a year of high sugar and high tannin. Brix was high relative to the physiological maturity in both red and white varietals.

Harvest Date:	August 26 and September 1, 2016
Fermentation:	20% New French Oak Barrels, 80% Used French Oak
Yeast:	Natural
ML:	Natural
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	5 Months
New Oak Barrels:	20%
Fining:	None
Filtering:	Filtered
Alcohol:	13.6%
Bottling Date:	February 21, 2017

Winemaker's Tasting Notes: Perfumed nose of apricot, pear, lemon, honeysuckle, and lychee. A nectarine attack leads to a juicy mouth of passion fruit, pineapple, mango, and apricot. The finish is long and refreshing with notes of lemon and lime.

Cellaring:	1–3 Years
Production:	239 Cases
Price:	\$48/750ml

