

Sauvignon Blanc

2017

Vintage:	Ninth
Composition:	100% Sauvignon Blanc
Clones:	317, 376, Musqué
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	6, 7
Yield:	3.0 Tons per Acre
Average Vine Age:	8 Years
Grape Variety:	Sauvignon Blanc
Rootstock:	110-R, 3309

Vintage Summary: The 2017 growing season started with a wet winter, but the warm and steady weather that followed brought a consistent bud break in March/April, with good uniformity and set. Veraison came slightly early but was normal in terms of uniformity. Heat spikes in July prompted an early white harvest in August. The reds enjoyed mostly warm ripening weather through August and September, which provided beautiful color and depth of flavors. On October 8th, the tragic fires of Napa and Sonoma interrupted harvest, but fortunately our team and their families were unharmed and we resumed harvesting October 14th. Berry sizes were smaller than average and the yield was very low.

The vintage will be remembered most for the fires and their impact on all of us. From the wine standpoint, those varieties picked before the fire show bright acidity and zesty flavors. The fruit post-fire will be characterized by riper flavors and softer tannins.

Harvest Dates:	August 25 and 30, 2017
Fermentation:	100% French Oak Barrel Fermented
Yeast:	Natural
ML:	Natural
Wood Origin:	Tronçais, Jupilles
Aging:	6 Months
New Oak Barrels:	0%
Fining:	None
Filtering:	Filtered
Alcohol:	13.6%
Bottling Date:	March 13, 2018

Winemaker's Tasting Notes: The floral bouquet is highlighted with fresh aromas of lemon, gardenia, white peach, orange blossom, and cantaloupe. A green apple attack leads to a juicy mouth of kiwi, white plum, nectarine, honeydew melon, and lemongrass. The silky mouth gives way to a refreshing finish of sweet lime.

Cellaring:	6 Months – 2 Years
Production:	220 Cases
Price:	\$48 / 750ml

