



## 2013 Sauvignon Blanc Napa

**HARVESTED:** August 25th, 2013

**VINEYARD:** 45 year old vines situated in the northern boundary of Oakville appellation.

**SOILS:** Bale loam clay

**BOTTLED:** January, 2014

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13.6%

**PRODUCTION:** 308 cases

**WINEMAKER:** Colin McNany

### VINTAGE NOTES

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. The August 1 start of harvest in Napa was the earliest in recent history. White wine grapes came in at a furious pace throughout that month, moving on to lighter reds by early September.

### WINEMAKING NOTES

Grape clusters were hand picked, destemmed, and gently bladder pressed into stainless steel tanks. Racked once off the gross lees, the juice was then fermented @ 58 degrees F for 20 days to maintain fresh, crisp aromatics. The wine was cold stabilized, unfinned, and sterile filtered. 25ppm SO<sub>2</sub> at bottling.

### TASTING NOTES

The wine exhibits crisp, refreshing acidity with bright floral gardenia notes balanced by a slight minerality. Elements of white grapefruit, guava and white nectarine intertwine throughout the aromatics and palette.

### CELLARING

Not intended for age. Drink now.