

TEXTBOOK



S A U V I G N O N B L A N C - N A P A V A L L E Y

• H I G H L I G H T S •

- Hallmark Napa Valley provenance brings fruit, decadent texture and generous mouthfeel
- Exemplary viticultural practices provide beautiful clusters with excellent flavor and maturity
- Classic winemaking, whole-cluster press, Sauvignon Blanc Musque clone and a healthy dollop of the decadent Semillon grape and soupcon of French oak barrel fermentation delivers a deliciously textured and full-bodied result

• V I N T A G E 2 0 1 7 •

The 2017 growing season was superb all-around. The early season weather was wet and wild but after that the weather cooperated all summer. We saw warm, breezy summer days that were offset by chilly, clear nights.

• V I N E Y A R D S •

TEXTBOOK Napa Valley Sauvignon Blanc (Musque clone) comes from a superb site located in the southeastern eastern part of the valley, east of the Silverado Trail. Its long, cool season brings rich, tropical and stone fruit aromas and flavors.

Regional Composition: 100% Napa Valley AVA

Varietal Composition: 90% Sauvignon Blanc Musque, 10% Semillon % French Oak: 10% % Malolactic: 10%

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-picked clusters of Sauvignon Blanc were field-sorted into half-ton bins on September 2 and gravity-transferred into the press where a gentle whole cluster press cycle (90% of the lot) delivered a modest 155 gallons per ton. After settling, the Sauvignon Blanc juice was fermented in temperature-controlled stainless tanks while the balance of Semillon (10%) was destemmed and kept in contact with skins for 12 hours, and then fermented in mature French barrels. The Semillon went through malolactic, adding more texture and creaminess. We also kept the lots in contact with gross lees and stirred them frequently to give the wine more breadth. This led to a rich, golden color and superb mid-palate complexity and, yes, even a bit of “grip”.

TEXTBOOK Napa Valley Sauvignon Blanc moves away from the ubiquitous, “bright grapefruit” style and instead goes for a texture-filled, richer style with notes of honey, fig and peaches. We think it is a “textbook” example of this noble variety grown in this outstanding appellation.

pH: 3.60 Alcohol: 13.7% Suggested Retail Price: \$22.00

The Pey Family