

# TEXTBOOK



## 2018 SAUVIGNON BLANC NAPA VALLEY

### • HIGHLIGHTS •

- 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 with a soupcon of French oak barrel fermentation delivers a deliciously crisp yet textured result

### • VINTAGE 2018 •

The 2018 growing season was superb all-around. The early season weather was wet and wild but after that the weather cooperated all summer. The warm, breezy summer days were offset by chilly, clear nights.

### • VINEYARDS •

TEXTBOOK Napa Valley Sauvignon Blanc comes from superb cool sites located in the southeastern eastern part of the valley, west of the Silverado Trail in the Yountville sub-AVA. Their long, cool season brings tropical and stone fruit aromas and flavors.

### • FERMENTATION & MATURATION •

Hand-picked clusters of Sauvignon Blanc were field-sorted into half-ton bins on September 12 at 23.6 brix and gravity-transferred into the press where a gentle whole cluster press cycle delivered a modest 155 gallons per ton. After three days of settling, the lots were fermented in both temperature-controlled stainless tanks at 46F in stainless steel (80%) and the 20% balance fermented in new (10%) and seasoned (10%) French oak barrels. Kept both the lots in contact with gross lees for almost six months with zero stirring. None of the lots went through maloactic fermentation as the goal was to capture the freshness of the Sauvignon Blanc grape and add textural and aromatic elements through the judicious use of fine French oak cooperage.

TEXTBOOK Napa Valley Sauvignon Blanc showcases a classic Napa Valley style - albeit with a bit more brightness and lift. We think it is a "textbook" example of this noble variety grown in this outstanding appellation.

### • WINE FACTS •

Regional Composition: 100% Napa Valley AVA

Varietal Composition: 100% Sauvignon Blanc

French Oak: 20% Malolactic: 0%

pH: 3.58 Alc: 14.1%



