

# 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 with a soupçon of French oak barrel fermentation delivers a deliciously crisp yet textured result

### • V I N T A G E 2 0 1 9 •

The 2019 growing season was superb all-around. The early season weather was wet but after that the weather cooperated all summer and with virtually zero heat spikes. We saw warm, breezy summer days that were offset by chilly, clear nights, perfect for Napa Valley Sauvignon Blanc.

### • V I N E Y A R D S •

TEXTBOOK Napa Valley Sauvignon Blanc comes from three superb mid-valley sites located between Hwy 29 and the Silverado Trail in the Saint Helena, Oak Knoll & Yountville sub-AVAs. Their long, mild growing season brings tropical, melon and stone fruit aromas and flavors.

*Regional Composition: 100% Napa Valley AVA (Saint Helena 44%, Oak Knoll 40%, Yountville 16%)*

*Varietal Composition: 100% Sauvignon Blanc (19% Sauvignon Musque Clone)    French Oak: 17%    Malolactic: 0%*

### • 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 9, 11 & 18 at average 23.9 brix. After destemming, the lots were gravity-transferred into the press where, after a thirty minute skin time regime, a gentle whole cluster press cycle delivered a modest 155 gallons per ton. 83% of the lot was fermented at very cool temperatures in stainless steel. The 17% balance was barrel-fermented in new French barriques. Both lots were kept on gross fermentation lees for four months to enhance aromas and texture. We also 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 our 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 – bold and textured, albeit with a bit more brightness, balanced acidity and alcohol and “lift”. We think it is a “textbook” example of this noble variety grown in this outstanding appellation.

*pH: TBD    Alcohol: TBD%*

**The Pey Family**

