



WINEGROWING INFORMATION

Introducing the fourth year of severe drought, the 2014-2015 winter was one of the driest on record in California, and rainfall totals for Napa Valley were barely half of average. However, with a very wet December, a dry January and over 11 inches falling in February, what little rain there was came at a perfect time, and provided the grapevines with adequate moisture for good shoot growth and healthy canopies. Warm temperatures brought an early bud break, but cold weather in May at bloom reduced yields roughly 15% below average. The summer was one of the warmest and driest in over 20 years, and the very high number of growing degree days resulted in a historically early harvest. Our Sauvignon Musque, Sauvignon Blanc and Semillon grapes achieved full ripeness and flavors, while retaining the fresh aromatics and acidity of an early season. They were hand-harvested in the cool morning hours on August 14th and 18th, and September 9th respectively, and were brought to the winery for whole cluster pressing into stainless steel drums and new and once-used French oak barrels, then fermented with primarily native yeasts. The wine was aged sur lie for seven months with weekly battonage, and bottled on May 26th, 2016.

TASTING NOTES

The complex nose of this wine is precise and detailed, exhibiting intense minerality, green notes of crisp pea shoots, and cool citrus aromas of Kaffir lime and Ruby Red grapefruit, while floral notes of loquat and honeycomb complement the fresh fruit character. On the palate, the wine is mouthwatering and juicy, with a saturating wetness that fills the mouth, and its long, lingering finish gives pleasure with a steely persistence. Notes winemaker Françoise Peschon: This wine has great energy and liveliness with a satisfying succulence and great length, exhibiting the sophisticated characteristics of a perfectly ripe blend of Sauvignon and Semillon varietals.