



WINEGROWING INFORMATION

2016 in Napa Valley is viewed by growers and vintners as a 'vintage of exceptional quality'. Some late winter and spring rains brought a modicum of relief from the long-running drought, filling the soils with moisture which, coupled with a lack of frost and warm spring temperatures, allowed an early budbreak and rapid development of the grapevine canopies. The weather at bloom was consistent, leading to a good set of small berries that resulted in moderate crop levels. Summer months were cool with very few heat spikes, and with veraison finishing in late July, the grapes had time to develop full flavors while retaining acidity and freshness. Our white grape harvest began on August 17th with Sauvignon Musque and continued into early September with Sauvignon Blanc and Semillon. All the grapes were hand-harvested in the cool morning hours and were brought to the winery for whole cluster pressing. The wine was fermented in stainless steel drums and French oak barrels, aged sur lie and bottled on June 7, 2017.

TASTING NOTES

Delicate aromas of citrus blossoms, guava and linden fill the nose, highlighted by notes of green almond and grapefruit rind. On the palate, the wine shows a firm vein of minerality that provides structure to the full, creamy mouthfeel, while on the finish, a lingering minerality completes the complex flavor experience. A blend of Sauvignon Blanc, Sauvignon Musque and Semillon, the wine is refreshing, expressive and sophisticated with a Graves-like, classic style. Notes winemaker Françoise Peschon: *This wine exhibits a perfect 'shape', from the fresh attack, the full crescendo of bright flavor and creamy texture, and the beautiful decrescendo of the long, satisfying mineral finish. It is a beauty for sure.*