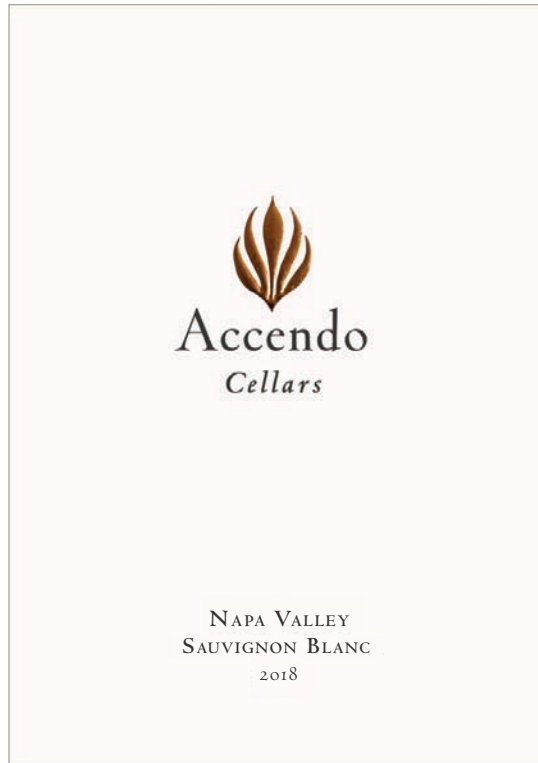


## ACCENDO CELLARS SAUVIGNON BLANC 2018



### WINEGROWING INFORMATION

2018 in Napa Valley will be remembered as a moderate growing season, a welcome change from some very warm temperatures in previous years, and as a record-breaking vintage in terms of tons crushed. After soaking rains in March and April, fruitful buds and consistent temperatures during bloom in late May resulted in almost perfect fruit set. Summer months were characterized by mild temperatures, and with veraison finishing in July, the full clusters benefitted from long hang times in cool weather, maintaining their freshness and acidity. Our leisurely white grape harvest began on September 4th with Sauvignon Musque and continued with Sauvignon Blanc and Semillon, finishing on September 19th. All the grapes were hand-harvested in the cool morning hours and were brought to the winery in perfect condition for whole cluster pressing. The wine was fermented in new and used French oak barrels, concrete eggs and stainless-steel drums, aged sur lie and bottled on June 27, 2019.

### TASTING NOTES

Heady floral fragrances of jasmine and honeysuckle add exotic notes to the fruit aromas of guava, green apple, white nectarine and kiwi, nuanced by touches of Kafir lime, lemongrass and marzipan. In the mouth, the fleshy, supple and succulent texture is brightened by fresh acidity, with a lingering minerality prolonging the finish. A blend of Sauvignon Blanc, Sauvignon Musque and Semillon, the wine is intense, bright, creamy and gorgeously. Notes winemaker Françoise Peschon: *I love the balance of floral, fruit and minerality – each one displayed in perfect equilibrium.*