



ACCOLADES

95pts vincus

93pts Libert Carlot

# Napa Valley **SAUVIGNON BLANC** 2020

"The mouthfeel of this wine is dynamic, moving from generous fruit through to a lacey, delicate and persistent mineral finish."

- Françoise Peschon, winemaker

## TASTING NOTES

The nose opens with exotic aromas of honeydew melon, guava, pineapple and jasmine, followed by herbal notes of angelica, fig leaf and chamomile with a strong vein of minerality that conjures up ocean air. Lanolin and toasted pine nuts round out the aromas. On the palate, flavors of ruby red grapefruit and salty ocean air blend with wet stone minerality.

### PHILOSOPHY

The wine is powerful, yet it possesses a delicacy and artfulness that can only come with a winemaking philosophy that honors the integrity of the fruit and the vineyard's terroir. We give this wine extra time in barrel and bottle prior to each release. resulting in an exquisitely balanced Sauvignon Blanc that is aromatically complex, concentrated in flavor and richly textured - a wine influenced by both a Graves from Bordeaux and a Sauvignon Blanc from the New World.

### VINEYARDS

Our Sauvignon Blanc is sourced from two uniquely different but complementary sites: Rancho Pequeño in Oakville and Ryan's Vineyard in Oak Knoll. At Accendo Cellars. we work with owners and growers who sustainably farm their land and believe, as we do, that great wines are made in the vineyard. The vineyards we source today are a testament to that belief, and share some common characteristics:

- Unique terroir, with signature characteristics, found only at that site
- · Consistency of the fruit every year
- Ability to produce high quality in challenging vintages

## VARIETAL BLEND

45% Sauvignon Blanc, 35% Sauvignon Musqué, 20% Semillon

### VINTAGE NOTES

The 2020 growing season saw a return to drought conditions, with small amounts of drizzle totaling only I-2" during the normally wet late winter and spring months. February was the driest on record and temperatures reached springtime levels, leading to an early budbreak near the end of the month. The weather was warm during bloom and perfect for fruit set. The lack of rain required an early start to irrigations, but the summer weather was consistently beautiful and promised extraordinary wine quality. On August 14th, the weather took an abrupt turn for the worse as temperatures rose above IIO degrees, followed by a series of lightning strikes on August 17th that ignited the Hennessy Fire; it later merged with neighboring fires to form the LNU Lightning Complex. The winds blew most of the smoke from the fires to the east of us and our white grapes, very fortunately, were unaffected by the unusual weather.

# HAND HARVESTED

August 22 - 25, 2020

### WINEMAKING

Whole cluster pressed, fermented and aged sur lie with weekly batonnage in new and used French oak barrels, concrete eggs and stainless steel drums.

574 cases

ALCOHOL

PRODUCTION

13.8%

