



2018 SAUVIGNON BLANC NAPA VALLEY

WINEMAKER NOTES

Our Crossroads Vineyard in Napa Valley's Oakville appellation is the source of our 2018 Napa Valley Sauvignon Blanc, a vineyard the Komes-Garvey family has farmed for over two decades. To impart complexity in both flavor and texture, this 100% Sauvignon Blanc was fermented in a combination of stainless steel tanks, concrete "egg" tanks and oak puncheons, followed by five months of aging in stainless steel tanks, concrete "egg" tanks, small French oak barrels, oak puncheons and stainless steel drums. The wine in barrel rested on its lees and was stirred every two weeks, re-suspending the lees and lending a creamy texture to the finished wine.

Our 2018 Sauvignon Blanc offers gorgeous flavors of passion fruit, citrus (grapefruit and tart lemon) and green apple, with hints of lychee nut, honeysuckle and spice. The wine has plenty of crisp acidity, yet it has a rich mouthfeel and broad texture that expands into a bright yet creamy palate. Crisp, fresh and fruity, this is a boldly flavored, ready-to-enjoy wine that would pair beautifully with lemon-garlic shrimp skewers, fresh spring pea soup, freshly-shucked oysters or pesto-topped ravioli.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Sauvignon Blanc*

Cases Produced: *2,000*

Aging: *5 months in a combination of stainless steel tanks, concrete "egg" tanks, French oak barrels, oak puncheons and stainless steel drums*

Suggested Retail Price: *\$30*

ON THE VINE

2018 brought a long, steady and near-ideal growing season to Napa Valley. Bud break began in late February/early March followed by an extended flowering period in May/June that yielded uniform grape clusters. The summer continued with typical warm temperatures but no significant heat spikes. Harvest was later than in recent years, accompanied by mild weather through September and October that allowed grapes to be picked at optimum ripeness and flavor. Napa winemakers agreed that 2018 was one of the least eventful and finest growing seasons they'd witnessed, yielding wines of intensity, concentration and balance.