WINEMAKER’S NOTES
The only thing missing from this Sauvignon Blanc is the beach! Aromas of fresh pineapple and gardenia blossoms will surely take you in that direction. Juicy fruit is a continuing theme with apricot, honeydew melon and ruby grapefruit. A ripe entry is full on the palate with a bright, clean finish. Enjoy with a plate of freshly shucked oysters or a bucket of mussels in coconut broth while you sink your toes in the sand.

VINEYARD NOTES
The estate Sauvignon Musqué allows for a multitude of aroma profiles in our Sauvignon Blanc. Technically, Sauvignon Musqué is a clonal selection of Sauvignon Blanc. In the vineyard, when picked at lower sugar levels the resulting wines maintain their crisp, grapefruit character. However when allowed to develop the true Muscat flavors in the field, the finished wine shows beautiful honeysuckle and tropical floral notes. Most of the vines are grown at our two estate vineyards, both located in the Oak Knoll District of Napa Valley. Our estate Semillon grapes are harvested to provide a juicy texture and honeydew melon character to our Sauvignon Blanc. Always food friendly, this wine was built in the vineyards and slowly fermented under refrigeration to protect its fruity esters. Careful blending was used to show the vintage at its best.

HARVEST NOTES
The 2012 vintage in Napa Valley was about as close to ‘normal’ as it gets! Average rainfall ended with a nearly ideal budbreak, flowering and fruit set. The frost season was mild and while the harvest was a bit slow to start, it was beautifully abundant in comparison to the previous vintage. Our Sauvignon Blanc was harvested in September, slightly later than normal, to tropical perfection. Biggest challenge of the harvest was managing the SB, Chardonnay and Merlot ripening at the same time without compacting tanks at the winery.

FERMENTATION & AGING
100% Whole Berry Pressed
8% Skin Contact
100% Stainless Steel Fermented
3½ Months Wood Tank Aged