

# THE VOICE

## SAUVIGNON BLANC NAPA VALLEY, 2017

(BATCH #9)

Sauvignon blanc is an indigenous white wine grape from the Bordeaux region of France. The grape produces white wines of many styles throughout the world. Its most expensive and age worthy wines are found in Bordeaux. We precisely crafted Batch #9 in a Bordeaux style to manifest one thing; the best wines in the world aren't the most expensive ones.

### 2017 VINTAGE

A wild vintage! The year began with abundant rainfall following a historic five years of drought. A mild spring followed by a freak hail storm in June that near missed our vineyard. Two heat waves during the summer, a third one right after we harvested during Labor Day Weekend. Cool weather settled in until the wildfires ravaged the region starting October 8<sup>th</sup>. While part of the vineyard burned, the winery was miraculously spared.

### VINEYARD

Certified Organic single vineyard located in tiny Lovall Valley. Lovall Valley, only 1.25 miles long and less than a half-mile wide — occupies a unique position in terms of geography, climate and viticulture. The valley sits ringed by wooded hills at approximately 650 feet elevation. Accessible only from Sonoma, yet located in Napa County, it is the coldest place in all of Napa to grow grapes.

### HARVEST + FERMENTATION

The grapes were harvested early in the morning of August 28th, 2017. Then they were sorted once in the field and transported to the winery where they were sorted once again, before a long gently pressing and settling in the tank for 48 hours. After 2 days, it was racked to another tank where it was inoculated with PDM yeast and distributed between a concrete egg, new Orion French Oak barrels, and once used "cigar" barrels. The juice was kept on its lees for an additional nine months in all containers without stirring, to give the wine more vibrancy and depth of flavor.

### TASTING NOTES

The wine jumps off the glass with a lively exotic bouquet. Guava, passion fruit and pink grapefruit are intertwined with peach blossom and kiwi. On the palate, the tropical cocktail of flavors continues. Barrel fermentation adds texture, density and viscosity to the mid-palate while concrete aging adds a touch of flint, minerality and richness to the mouth-watering finish. Irresistible now, Batch #9 will age gracefully for the next 4-6 years and beautifully accompany a wide range of cuisines.

- Alcohol: 13.91%
- Residual Sugar: 0.3g/L
- BevVeg Certified Vegan
- Production: 840 cases
- 91 Points: Ultimate Wine Challenge 2019, Beverage Media
- 89 Points: Wine Spectator, June 2019

