

2016 VINTAGE

Batch #4 is a 100% Sauvignon Blanc from a certified organic single vineyard in the cool sub appellation of Lovall Valley, one of the best-kept secret AVA's in Napa Valley. Our Sauvignon Blanc is 100% clone 376 (French Entav clone).

HARVEST + FERMENTATION

The wine was harvested early in the morning on September 6th, 2016. The grapes 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 new and once used "cigar" barrels. The juice was kept on its lees for an additional nine months in all containers, to give the wine more vibrancy and depth of flavor.

TASTING NOTES

American DNA, French Elegance. The fruit of passionate labor, modern winemaking techniques and a traditional Bordeaux aging process. The fragrance is vibrant, yet complex. Floral, fruity & a hint of spice

AGING

25% Concrete egg, 75% French Oak (30% new ad 45% 1 year seasoned oak) 9 months on the lees

TECHNICAL INFORMATION

- Clone: 100% clone 376
- Elevation: 650 feet / Brix: 23.3 on average
- Wine Alcohol: 13.1% / Certified Vegan
- Production: 200 cases
- Bottling date: December 1st, 2017
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RECOGNITION

- Rated 89 points in Wine Spectator, October 31 2018
- Rated 88 points in Wine Enthusiast, November 1 2018
- Awarded the Bronze medal at the London Wine Competition, 2018

