



2018
SAUVIGNON BLANC - RUTHERFORD
HANDMADE

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varieties and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc is planted in sandy soils along the Napa River at our estate vineyard in Rutherford, one of the most heralded AVAs in Napa Valley. In addition to its historical importance, Rutherford is a premier region for luxury-class, Bordeaux-variety wines. The grapes were harvested in the morning hours on August 20, 2018. The fruit came from our Estate vineyard block 1 and was skin soaked which allows the skins to touch the juice for 24 hours to extract more color and aromatics. The juice was then fermented and aged in one of our concrete egg tanks.

TASTING

This 2018 Handmade Rutherford Sauvignon Blanc is wonderfully aromatic and refreshing wine. It's aromas draw you in with tropical notes of mango, passion fruit and lime. On the palate, bright and juicy acidity lead to fruit forward flavors of sweet grapefruit and green apple. It finishes with a smooth texture and subtle river rock minerality contributed by the concrete egg aging. Enjoy on it's own as an aperitif or pair with a fresh salad.

		STATISTICS		
APPELLATION	Rutherford, Napa Valley	ALCOHOL	13.6%	
VINEYARD	Foley Johnson Estate	TA	7 g/L	
COMPOSITION	100% Sauvignon Blanc	PH	3.32	
AGING	Aged in Concrete Egg	BOTTLING DATE	January 22, 2019	
		PRODUCTION	243 Cases	