



2017  
RUTHERFORD ESTATE SAUVIGNON BLANC

VINTAGE

It was another exceptional vintage! The warm, dry spring resulted in early bud break. With a very warm late spring and summer, veraison arrived quickly. Temperatures in August were also high resulting in accelerated maturity and an earlier harvest than normal. The fruit entered the winery high in amazingly quality and with exceptional profiles in late August.

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 August 18 - 30, 2017. The juice was then fermented and aged primarily in one of our concrete eggs to impart a unique minerality and texture, neutral oak barrels and stainless steel.

TASTING

Our 2017 Rutherford Sauvignon Blanc is aromatic and refreshing. Its aromas draw you in with notes of orange blossom, grapefruit, kiwi and green apple. The flavors are equally bright and boast notes of juicy grapefruit, quince, and citrus. The smooth texture and oily mid-palate complement its mineral tones of chalk and river rock making it a refreshing, bright and crisp wine. Enjoy this Sauvignon Blanc paired with an assortment of cheeses on the patio with friends and family.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	13.9%
VINEYARD	Foley Johnson Estate	TA	7.9 g/L
COMPOSITION	100% Sauvignon Blanc	PH	3.48
AGING	Aged in Concrete Egg, stainless steel, and neutral oak barrels	BOTTLING DATE	January 16, 2018
		PRODUCTION	1,295 Cases