



2019
SAUVIGNON BLANC - RUTHERFORD ESTATE
HANDMADE

VINTAGE

The 2019 vintage was truly remarkable. With Mother Nature's support, the growing season provided fantastic grape growing conditions. Early warm summer days allowed the grapes to acclimate and develop superior flavor profiles. A cooler fall with a few sporadic heat spikes helped achieve even ripening resulting in robust and full flavors.

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 19, 2019. 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 both neutral French oak and our concrete egg tank.

TASTING

Our 2019 Handmade Rutherford Sauvignon Blanc opens with aromas of lemon blossom layered with white peach, followed by a nice juicy palate with great structure. Tart lime flavors meld together with bright acidity for a refreshing and delicious aftertaste.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	13 %
VINEYARD	Foley Johnson Estate	TA	6.1 g/L
COMPOSITION	100% Sauvignon Blanc	PH	3.3
AGING	3 months in French oak in addition to 3 months sur lie in a concrete egg tank	BOTTLING DATE	December 10, 2019
		PRODUCTION	252 Cases