



29 ESTATE 2012 SAUVIGNON BLANC

Harvest Dates

August 30, September 7 and 13, 2012

Barrel Age

20 months, 100% new French Oak

Cooperage

Saury Immersion, Ermitage BTL

Bottling Date

June 3, 2014

Alcohol

14.5%

Release Date

Fall 2014

The nearly textbook conditions of 2012 presented very few challenges starting this almost ideal growing season with a mild spring, healthy bud break, steady flowering and even fruit set. Summer ushered in warm days and cool, frequently foggy, nights; Fall had beautiful warm temperatures, with very few heat spikes. The bountiful fruit enjoyed long, slow ripening resulting in highly developed and expressive flavors. Light rainfall arrived after we had harvested optimally ripe fruit. The 2012 vintage is marked by wines of exceptional balance, captivating aromatics and are succulent on the palate. Immensely enjoyable in their youth, these wines are cellar-worthy and will gratify for the long term.

Pale straw in color, this wine opens with aromas of gorgeous spring flowers. These lavender, lilac and gardenia notes subtly give way to bright citrus and Meyer lemon curd and set the stage for a sophisticated palate. Bruleed pineapple and ripe mango flesh out a luxurious mouth feel while kaffir lime and lemongrass keep this wine expressive and precise. A bright mineral acid structure ensures freshness while prolonging ageability. Not your typical sauvignon blanc, this wine benefits tremendously from cellar aging.

To fully enjoy our 29 Estate Blanc we suggest using techniques usually reserved for cabernet sauvignon. To optimize the aromatics, serving temperature should be between 62 to 65 degrees. Use a standard Bordeaux glass of 25 to 28 ounce capacity to allow for generous swirling and sipping.

Cases Produced: 179

Retail Price: \$150 ~ 750ml