



2013 CRU SAUVIGNON BLANC

Harvest Dates

August 26 – September 10, 2013

Cellar Aging

11 months, 65% French Oak, 35% new,
25% concrete egg fermenter, 10% stainless steel

Cooperage

Saury, Ermitage

Bottling Date

August 14, 2014

Alcohol

14.4%

Release Date

Spring 2015

“Wine is made in the vineyard” serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our Cru wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith’s deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

The 2013 will be remembered as one of the driest in recent history opening the year with a warm, dry spring. Bud break was early and canopy growth was vigorous – ideal conditions for flowering and fruit set. The growing season was consistent throughout with wonderfully healthy vine activity resulting in above average cluster growth. Picture perfect weather continued into September and October allowing delicious flavor development while maintaining crisp acid profiles. The wines of 2013 are lusciously flavorful, beautifully balanced and will be hallmarks of your table and cellar for years to come.

Our 2013 Cru Sauvignon Blanc exhibits crisp citrusy notes of Lemon Verbena and Meyer lemon granita with enticing tropical notes of guava and ripe tangerine. The initial taste is crisp with gooseberry while the mid-palate fills with green apple and mouthwatering mineral tones. The finish of this exciting wine is rich with toffee caramel and butterscotch on a bright acid backbone. Refreshing and clean with zippy freshness the lingering rich finish will bring you back for sip after sip.

Cases Produced: 597

Retail Price: \$54 ~ 750ml

CRU Club Price: \$460.08 ~ case