



2014 CRU SAUVIGNON BLANC



Harvest Dates: August 20 – August 28, 2014

Barrel Age: 11 months, 35% new French Oak,
30% used French Oak, 25% concrete,
10% stainless steel

Cooperage: Ermitage, Saury, Orion

Bottling Date: August 10, 2015

Alcohol: 14.5%

Release Date: Spring 2016

Cases Produced: 579

Retail Price: \$39 - 750ml

“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 2014 vintage in Napa Valley was in a word, ideal. Substantial rains in late winter alleviated the worst of recent years drought stresses. Early warm days, combined with the rains, launched 2014 as one of the earliest growing years, from budbreak on to harvest. Summer was consistently warm with few days topping 100 degrees allowing the grapes to ripen evenly with deep flavor development and luscious tannin profiles. 2014 will be recalled as a ‘classic’ for Napa Valley with wines to enjoy now and for years to come.

Our 2014 Cru Sauvignon Blanc opens with a deliciously expressive nose of ripe pineapple, lemon zest and bright Yuzu awakening the senses and leading to a gorgeous palate of green apple, Meyer lemon curd, tangerine and fragrant honeysuckle. By mid-palate, these bright fresh flavors meld with the slightest hints of toffee and caramel adding depth to the crisp, yet rounded mouth feel. Balance is key, and this wine finds harmony between the clean acidity and a creamy, perfectly weighted finish.