



2015 CRU SAUVIGNON BLANC



Harvest Dates: August 20 – August 25, 2015

Barrel Age: 14 months, 30% new French Oak,
35% used French Oak, 25% concrete,
10% stainless steel

Cooperage: Ermitage, Saury, Orion, Quintessance

Bottling Date: January 24, 2017

Alcohol: 14.3%

Release Date: Spring 2017

Cases Produced: 485

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.

Like the previous season, 2015 was a year of drought and water scarcity. A milder winter, with few days below freezing, led to another early bud break. The mild temperatures continued into the summer and finally ramped up towards the end of the season. In a year with such a sporadic growing season, irrigation practices were crucial. We harvested our lowest yielding crop in a decade, but the wines have phenomenal acidity and structure. While the valley experienced more growing challenges than in previous years, the wines are showing amazing complexity and have long aging potential.

Vibrant tropical aromatics of Meyer lemon, pineapple, and fresh tangerine stand out for the 2015 Cru Sauvignon Blanc. The fresh fruit aromas give way on the pallet to vanilla, toffee, and pine nut with a smooth crème brulee texture, while hints of crushed stone and fresh grass provide weight. The expressive nose, perfect balance of depth and freshness, finish with delicate hints of flinty minerality and crisp acidity.