



## 2013 29 ESTATE SAUVIGNON BLANC



**Harvest Dates:** August 30, September 7,  
and September 13, 2012

**Barrel Age:** 20 months, 100% new French Oak

**Cooperage:** Saury Immersion, Ermitage BTL

**Bottling Date:** June 3, 2014

**Alcohol:** 14.8%

**Release Date:** Fall 2015

**Cases Produced:** 168

**Retail Price:** \$150 - 750ml

---

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.

Pale straw in color, our 2013 29 Estate Blanc opens with aromatic spring flowers. Notes of lemon verbena and grapefruit blossoms melt into Meyer lemon 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 lively and expressive. A bright minerality and 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.