



# 2010 CRU SAUVIGNON BLANC

**Harvest Dates**

September 8 - 29, 2010

**Cellar Aging**

11 months, 65% French Oak, 30% new, 25% Concrete, 10% Stainless Steel

**Cooperage**

Saury, Ermitage

**Bottling Date**

August 3, 2011

**Alcohol**

14.5%

**Release Date**

Spring 2012

"It's all about making the wine in the vineyard" is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru wines. Every aspect, from site selection, crop yield, and picking decisions, are made with the final blend in mind. This is deliberate, detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

The 2010 growing season will be remembered as one of the coolest years in recent history. Below average temperatures dominated the first two-thirds of the year. Late summer was marked by above average temperatures supporting the final push of ripening for a compact harvest season from mid-September through mid-October. rich concentration complexity of flavor crisp acidity – approachable upon release with remarkable cellaring potential. Promising exciting wines of remarkable cellaring potential.

Our 2010 Cru Sauvignon Blanc opens with bright citrus notes of Meyer lemon lifting the delicate aromas of white nectarine. The palate is layered with flavors of juniper, fennel and vanilla toast coating the palate with lemon oils. Weighty in texture, this wine is defined by a bright freshness and balanced acidity. Our Cru Sauvignon Blanc displays the hallmark structure of the classic Bordeaux Blancs while expressing the youthful character of Napa Valley sauvignon blancs.

**Cases Produced:** 336

**Retail Price:** \$54 ~ 750ml