



# 2011 CRU SAUVIGNON BLANC

## **Harvest Dates**

September 9, 13 and 29, 2011

## **Cellar Aging**

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

## **Cooperage**

Saury, Ermitage, Orion, Quintessence

## **Bottling Date**

August 23, 2012

## **Alcohol**

14.5%

## **Release Date**

Spring 2013

“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 2011 vintage began with a wet winter. Spring ushered in an abundance of cool, rainy days that continued into early summer. During this time vines focused on canopy growth rather than reproductive growth, resulting in a minuscule fruit set in a cooler than average growing season. In order to fully maximize sun exposure, our strategy in the vineyards was to open up the canopies and allow the clusters to have direct sunlight and air flow. While the 2011 harvest was stingy with yields, this vineyard focused approach produced optimal flavors at a lower brix levels, creating wines of great intensity, structure and acidity.

Our 2011 Cru Sauvignon Blanc entices with aromas of bright Meyer lemon, pronounced tangerine rind and delicate notes of crisp white nectarine. Opulent lemon oil flavors coat the palate and are complemented with hints of juniper and fresh fennel. These multi-dimensional flavors are tempered by a flinty minerality and finish with a rich caramel crème Brule. Weighty in texture, this wine maintains its brightness and balanced acidity. Our Cru Sauvignon Blanc displays the hallmark structure of a Bordeaux Blanc while still expressing the youthful character of a Napa Valley sauvignon blanc.

**Cases Produced:** 359

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

**CRU Club Price:** \$460.08 ~ case