



# 2012 CRU SAUVIGNON BLANC

## **Harvest Dates**

September 5 – September 20, 2012

## **Cellar Aging**

11 months, 65% French Oak, 30% new,  
25% concrete egg fermenter, 10% stainless steel

## **Cooperage**

Saury, Ermitage, Orion

## **Bottling Date**

August 14, 2013

## **Alcohol**

14.5%

## **Release Date**

Spring 2014

“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 nearly textbook conditions of 2012 presented very few challenges starting this almost ideal growing season with a mild spring, healthy bud break, steady flowering and even fruit set. Summer ushered in warm days and cool, frequently foggy, nights; fall had beautiful warm temperatures, with very few heat spikes. The bountiful fruit enjoyed long, slow ripening resulting in highly developed and expressive flavors. Light rainfall arrived after we had harvested optimally ripe fruit. The 2012 vintage is marked by wines of exceptional balance and captivating aromatics that are succulent on the palate. Immensely enjoyable in their youth, these wines are cellar-worthy and will gratify for the long term

Our 2012 Cru Sauvignon Blanc reveals gorgeous aromatics of stone fruit, ripe peach, navel orange and hints of vanilla. The palate opens fresh and lively with a soft, round mouthfeel, balanced acidity, bright citrus components and decadent toffee and caramel nuances. A cross between crème brule and lemon merengue in texture with piercing notes of key lime and an acid backbone that guarantees ageability and structure for several years to come.

**Cases Produced:** 524

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

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