



2016 CRU SAUVIGNON BLANC



Harvest Dates: August 17 – September 6, 2016

Barrel Age: 11 months, 30% new French Oak,
35% used French Oak, 25% concrete,
10% stainless steel

Cooperage: Ermitage, Saury, Orion, Quintessance

Bottling Date: August 15, 2017

Alcohol: 14.3%

Release Date: Spring 2018

Cases Produced: 471

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.

The 2016 growing season in Napa Valley was long, warm and nearly perfect. The mild Spring promoted early budburst while calm conditions ensured a full fruit set. The summer was warm but relatively uneventful in terms of heat spikes or rain events. August and September were moderate and allowed us to carefully plan out a long, extended, low stress harvest. The finished wines possess explosive aromatics, intense fruit flavors, and good structure. Not as firm and structured as 2013 but more so than 2014, the 2016 wines show excellent aging potential.

The 2016 Cru Sauvignon Blanc bursts with freshness, leading with gorgeous aromas of white stone fruit, lemon meringue, and oyster shell. On the tongue, we find lavish notes of honeysuckle and orange blossoms, with hints of meyer lemon on the finish. The creaminess of this wine helps carry these flavors long on the tongue, but is beautifully balanced with firm acidity throughout.

Pairs perfectly with:

Bay Scallop Ceviche

Tuna Tartare

Seared Halibut with Citrus Melon Panzanella