



## 2016 29 ESTATE SAUVIGNON BLANC



**Composition:** 100% Sauvignon Blanc

**Harvest Date:** August 18 – August 26, 2015

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

**Cooperage:** Saury Immersion, Ermitage BTL

**Bottling Date:** July 10, 2018

**Alcohol:** 14.5%

**pH/TA:** 3.18 / 0.68

**Release Date:** Fall 2018

**Cases Produced:** 190

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**THE VINEYARD** Our 29 Estate Vineyard sits on a hillside just at the “pinch” of Napa Valley’s hourglass shape. Excellent airflow provides natural frost protection, while the fertile clay loam soils encourage deeply rooted vines. The small Sauvignon Blanc block is just next to the winery, where a hillside tree line provides cool afternoon shade, giving this wine its signature richness and complexity.

**THE VINTAGE** The 2016 season in Napa Valley was pretty-darn perfect, with mild temperatures and zero heat spikes allowing the fruit to ripen slowly and evenly on the vine, wrapping up with a long, low-stress harvest. Don’t be fooled by the uneventful vintage, though. The finished wines are spectacular, with explosive aromatics, intense fruit character and excellent structure.

**THE WINE** Our 2016 Sauvignon Blanc opens with generous, fragrant white floral and citrus notes, joined by riper notes of guava and white nectarine on a beautifully textured palate. A kiss of flinty mineral supports throughout, and the firm acidity and low pH promise great aging potential. If you’re patient, time in bottle will move the needle from bright citrus to orange floral and stone fruit. Whenever you decide to pop the cork, serve at 62-65 degrees to optimize the stunning aromatics of this wine.