

## **2017 CRU SAUVIGNON BLANC**



**Harvest Dates:** August 28 – September 1, 2017

Barrel Age: 11 months, 30% new French Oak,

35% used French Oak, 25% concrete,

10% stainless steel

Cooperage: Saury Immersion, Ermitage Steam Bent,

Orion Neptune, Quintessance Opaline

Bottling Date: August 10, 2018

**Alcohol:** 14.1%

Release Date: Spring 2019

Cases Produced: 477

"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 winter of 2016 / 2017 was the wettest in many years, causing the Napa River to reach flood levels and some vineyards to become temporary lakes. By the time of bud break in the early Spring, some parts of Napa Valley had reached over 50" of rain. The Spring of 2017 was beautiful and moderate followed by a freak hail storm in mid-June which caused some damage to mostly mountain vineyards. Veraison was about a week late, but an exceptionally hot August quickened the ripening curve. During the last week of August some areas reached as high as 115F. Another heat spike came during the first week of September, which kicked the Cabernet harvest into gear for most of the early ripening sites. The evening of October 8 was one of the windiest, driest on record resulting in unprecedented wildfires that raged in the hills and into the fringes of the valley floor.

Bright Meyer lemon, kumquat, orange blossom and hints of vanilla. The entry and mid palate are full of fresh citrus and a steely minerality which blend harmoniously with the yogurt-like texture, crème brulee, toffee and all spice notes. The firm acid backbone provides vibrancy and structure leading to a mouth-watering finish.

Pairs perfectly with: Bay Scallop Ceviche, Tuna Tartare, Seared Halibut with Citrus Melon Panzanella