

## **2018 CRU SAUVIGNON BLANC**



**Harvest Dates:** September 5 – 12, 2018

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 13, 2019

**Alcohol:** 13.8%

Release Date: Spring 2020

Cases Produced: 440

Retail Price: \$35 ~ 750ml

THE VINEYARD "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 VINTAGE The 2018 growing season began with a mild, beautiful Spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2 and 3 but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming the harvest. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

THE WINE Enticing aromas of fresh citrus, orange blossom and honeysuckle are complimented by hints of Tahitian vanilla and all-spice. Juicy Meyer lemon and mouth watering acidity throughout, balanced by its soft crème brûlée – like texture and long, drawn out finish. The fresh, lively 2018 CRU Sauvignon Blanc pairs wonderfully with a lighter seafood fare, citrus and avocado salad, and is incredibly enjoyable on its own. Ready to drink upon release!