



2019 CRU SAUVIGNON BLANC



Harvest Dates: September 1 – 10, 2019

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

Cooperage: Saury Immersion, Ermitage Steam Bent,
Orion Neptune, Quintessance Opaline

Bottling Date: July 27, 2020

Alcohol: 14.1%

Release Date: Spring 2021

Cases Produced: 837

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 2019 vintage was spectacular from start to finish. Some areas of Napa Valley recorded as much as 40-50 inches of much needed rain over the winter. The wet soils delayed budbreak and additional April rains provided a fully saturated environment for the vines. Spring weather was mild and ideal for fruit set and the summer of 2019 was phenomenal, for both the vines and the vineyard workers. Very few heat spikes and a long, drawn out growing season provided excellent, uniform ripening across all varietals.

THE WINE Immediately upon swirling, gorgeous aromas of lemon cream pie, honeysuckle and lime zest beckon the first sip. Citrus notes are mirrored on the palate where they dance seductively with Tahitian vanilla, crème brûlée and kaffir lime leaves. The 2019 Cru Napa Valley Sauvignon Blanc finds its balance flawlessly with lively acidity and beautiful rich texture. Crafted to enjoy immediately upon release.