



2021 CRU SAUVIGNON BLANC



Harvest Dates: August 19–25, 2021

Barrel Age: 11 months, 30% new French oak

Cooperage: 100% French thin stave, tight grain water bent and steam bent barrels from Ermitage, Saury, Orion and Quintessence

Bottling Date: August 16, 2022

Alcohol: 14.2%

Release Date: Spring 2023

Cases Produced: 364

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 2021 growing season began a week or two later than the 2020 season due to a colder than average February and March. A few spring showers helped the vines but the overall dry winter led to slow shoot growth and smaller than average shoots in most cases around the valley. Thankfully, those who started their irrigation program early, April in the case of Vineyard 29 and Aida Estate, were able to convince the shoots to grow to adequate length so that each shoot could ripen its clusters evenly and optimally. Early season frosts were common in the coldest parts of the valley, thus decreasing overall yields come harvest time. The summer growing season was exceptionally good. The consistent weather, beautiful skies and ideal ripening conditions aided in a slow and steady sugar accumulation period alongside excellent tannin development. Harvest was smooth and steady and while yields were lower than average, the grapes were concentrated and flavorful and the resulting wines are stunning. A truly exceptional vintage.

THE WINE The 2021 CRU Napa Valley Sauvignon Blanc possesses white floral, orange blossom and bright citrus aromas complimented by hints reminiscent of all-spice and key lime pie. This refreshing, enticing beauty opens with flavors of Meyer lemon and kumquat, while the mid-palate is structured and firm with a crème brûlée-like texture and tremendous length. Fresh and balanced, food-friendly and utterly delicious, those are few words to describe the 2021 CRU Napa Valley Sauvignon Blanc. Pairs well with salads, shellfish and flaky white fish and is wonderfully satisfying on its own.