



2022 CRU SAUVIGNON BLANC



Harvest Dates: August 23–September 4, 2022

Barrel Age: 11 months

Cooperage: 30% new French: Saury Immersion,
Ermitage Steam Bent, Orion Neptune,
Quintessance Opaline

Bottling Date: August 30, 2023

Alcohol: 14.2%

Release Date: April 1, 2024

Cases Produced: 252

Retail Price: \$45 ~ 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 2022 growing season began in early March following a few wet winter months, which set the stage for an excellent bud-break. Timing was in-line with the five-year average, and warmer temperatures during the last week of February helped to push smooth development across the valley. Bud-break continued with pleasant weather, and February and March were significantly warmer than in 2021. April was a bit cooler than average and some vineyards had to be protected from potential frost damage, but things warmed up in May providing adequate conditions for bloom and eventually, fruit set. The summer months of the growing season were remarkably consistent. Warm days and cool nights. A perfect diurnal weather pattern for flavor development along with bright acidity. During Labor Day weekend, an unprecedented period of triple digit highs shocked the valley—nine days straight of triple digits and some weather stations even recording temperatures above 120°F! Growers continued to pick at lightning speed due to the extreme heat from the Labor Day weekend. Several vineyards were harvested during or soon after the heat wave while others held strong into the first two weeks of October, when the last of the fruit made its way to the winery. The majority of the late ripening fruit came from the Rutherford and Oakville areas.

THE WINE Wonderfully lively and expressive out of the gate, the 2022 CRU Napa Valley Sauvignon Blanc opens with a tropical bouquet of guava and ripe stone fruits, most notably white peach. Upon the palate, its weight and texture are reminiscent of creamy vanilla yogurt but with a piecing acidity that balances the weight with vibrancy and freshness. Kumquats, pineapple and orange blossoms join the palate and delight the senses until the very last sip.