

Sauvignon Blanc

2015

Vintage:	Seventh
Composition:	100% Sauvignon Blanc
Clone:	317
Appellation:	Napa Valley, Coombsville AVA
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	Block 7
Yield:	2.0 tons per acre
Average Vine Age:	8 years
Rootstock:	1103P and 101-14
Fermentation:	30% New French Oak Barrels 70% once filled French Oak
Yeast:	Natural
ML:	Natural
Wood Origin:	Allier, Tronçais, Vosges
Ageing:	100% French Oak
New Oak Barrels:	30%
Ageing Time:	5 months
Fining:	None
Filtering:	Filtered
Alcohol:	14.2%
Winemaker:	Marbue Marke
Tasting Notes:	A perfumed nose highlighted by notes of peach, blood orange, mango, rose petals, and vanilla.... An apricot attack leads to a juicy mouth of guava, green apple, lemon and mineral. The ripe grapefruit finish is long and refreshing.
Vintage Summary:	The 2015 growing season started with a very early bud break due to a warm fall. Less than ideal conditions during bloom resulted in a challenging set. Warmer conditions continued, bringing on an earlier veraison in July. With the lighter crop, the sugars raised faster than anticipated resulting in a historically early harvest. The 2015 vintage had lack of uniformity within the clusters and lighter canopies compared to 2012, 2013 and 2014. The vineyard yield was down at least 30% across all varieties. The vintage berry sizes varied widely, within varieties, due to the challenging set.
Harvest Dates:	August 20, 2015
Bottling:	February 16, 2016
Cellaring:	1 – 3 years
Production:	152 cases
Price:	\$40 / 750ml

