



2016 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

A mild and fairly dry winter very similar to 2015 led to early bud break. Heavy rains in March, however, led the vintage on a most favorable path, allowing development of a generous canopy. While the bloom was delayed 8 to 10 days, identical climatic demand as in 2015 ensured a good fruit set. Mild July weather was also auspicious; it led to fast and homogeneous veraison across the ranch. Continuing amiable weather allowed a gentle ripening of the Sauvignon Blanc through warm days and cool nights. These very favorable conditions enhanced the nuances within our three plots bringing complexity and intensity to the final blend. The fruit was picked between August 18th and September 7th in ideal conditions, allowing us to capture optimal fruit expression in each plot.

The grapes were certified 'Organic' by CCOF and 'Biodynamic' by Demeter.

The wines were aged on their lees for 12 months, in a combination of stainless steel (35%), concrete eggs (15%), used oak (35%) and new oak (15%)

TASTING NOTES

Our winemaking team notes: "At first, the nose expresses varietal notes of boxtree and fresh cut grass, then opens up with intense tropical fruit, white peach, Meyer lemons zest and fresh notes of white musk. The palate is round and creamy. Tension and minerality carry through the lingering finish. A superb vintage for Sauvignon Blanc."

GRAPE SOURCE

81% Sauvignon Blanc Musqué

19% Sauvignon Blanc

Napa Valley

940 cases made

Release date: February 14, 2018