SAUVIGNON BLONDE™

2014



WINEMAKER NOTES

There is good intensity of aromas with notes of citrus, passion fruit and hints of anise and thyme. The aromas carry through to similar flavors on the palate with an added touch of melon. This wine has good acidity and roundness on the palate with a pleasing crisp, refreshing finish.

THE VINEYARDS

These organically farmed Sauvignon Blanc grapes come from Yountville in the heart of the Napa Valley, a growing region well suited for producing elegant Sauvignon Blanc because of its cool evening maritime influence and warm days. These grapes were hand selected fruit from this block, to produce this excellent Sauvignon blanc.

THE VINTAGE

The 2014 year's harvest has gone down as one of the earliest ever in the Napa Valley and it has been noted for near-perfect weather throughout the growing season, resulting in a fairly abundant and very high quality crop. Despite the ongoing drought heavy rains in late February and early March gave a much needed drink to the vines just as they were coming out of dormancy. And a warm spring protected them from frost. The drought maybe reducing harvest sizes but it is helping to produce intensely flavorful berries.

PAIRING

With good food and good friends! The wine goes nicely with fish, chicken, cheese.

Photograph:

Photographer Milton Greene took this photo Marilyn Monroe during the filming of *Bus Stop*, in 1956, her first film since her training with Strasberg. Which is generally considered the finest of her career.



California Certified Organic Farmers



UPC: 852600004052

Grapes: 100% Sauvignon Blanc Appellation: Yountville Napa Valley Harvested: Early September 2014

Sugar: Dry pH: 3.31

Total Acid: 0.62g/100ml

Alcohol: 13.3%