

2014 Dollarhide Estate Vineyard Sauvignon Blanc Napa Valley



Winemaker's Notes

This wine presents with brilliant and vibrant pale yellow hues. Intense aromas of grapefruit, lychee, green lime and caper are joined by a subtle smoky note of new French oak. Rich, opulent grapefruit, lime and lemon flavors are complemented by the toasted qualities brought forth from barrel maturation. This Sauvignon Blanc has a full, rich mouthfeel and a subtle creaminess.

Growing Season

California experienced a drought due to lack of rain and poor snowpack in the Sierra Nevada Mountains in 2014. Our vineyards experienced our first significant rainfall in February, which provided a welcome soak of 8 inches, helping to replenish our water reserves. While March brought some rain as well, the entire growing season overall was dry. May started warm, and the warming trend continued with a hot June. The heat continued through the early part of October. At St. Supéry, we were fortunate that we grow all of our own grapes, so we could make the best decisions possible for our vineyards under these conditions. While the resulting yields were light, the quality of our fruit was terrific, and the resulting wines show tremendous promise.

Winemaking

After achieving the desired flavors on the vine, the Sauvignon Blanc was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. Fermentation occurred in both stainless steel tanks and barrels at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 7 months of sur-lies maturation to capture the lovely fresh qualities and intensity of flavor of the Sauvignon Blanc.

Dollarhide Estate Vineyard

St. Supéry's Dollarhide Estate Vineyard is planted with close to 500 acres of grapevines, leaving the more than 1,000 remaining acres to thrive in their natural state. Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment. Napa Valley's warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the cooling effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines.

Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard
Variety/Blend	100% Sauvignon Blanc
Oak Maturation	18% new French oak for 7 months
pH	3.35
T. Acidity	6.2 g/L
Residual Sugar	0.2%
Alcohol	14.1%
Harvest Dates	September 4-5, 2014
Bottling Date	April 14, 2015
Case Production	845 cases
Suggested Retail Price	\$35.00