ST·SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

2015 Estate Sauvignon Blanc
Napa Valley

Winemaker's Notes:

The 2015 vintage produced a vibrant and opulent Sauvignon Blanc. Brilliant pale yellow hues are speared with youthful hints of green, and the aromas are rich and expressive. Grapefruit, green lime, caper, and citrus tones all combine with a lively note of lychee. The flavors reflect a great intensity of grapefruit, lime and lemon zest, together with a subtle thread of fennel.

Growing Season:

Despite good rainfall in December of 2014, January and February of 2015 brought warm, spring-like daytime temperatures, but with minimal precipitation. Little rain was recorded in March and April, and the temperatures cooled, slowly drawing out the setting of the fruit over three weeks. May stayed warm, and we experienced significant hot spells in June, July, and August. At St. Supéry, we grow all of our own grapes, so we can make the best farming decisions possible in our vineyards under these warm conditions. Harvest kicked off on August 6, 2015, and while the yields were light, the quality of our fruit was terrific. The resulting wine is lush and exuberant.

Winemaking:

After achieving the desired flavors on the vine, the Sauvignon Blanc was harvested in the cool morning hours to help preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed and immediately chilled and settled prior to fermentation. All fermentation was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. The final blend captures the lovely fresh qualities and intense character of the Sauvignon Blanc.

Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard
Variety/Blend	100% Sauvignon Blanc
pH	3.27
T. Acidity	6.6 g/L
Residual Sugar	0.2%
Alcohol	13.5%
Harvest Dates	August 6 – 28, 2015
Bottling Date	November 2015
Suggested Retail Price	$22.00

ESTATE GROWN + SUSTAINABLY FARMED
CERTIFIED NAPA GREEN