



2018 Sauvignon Blanc, Napa Valley

Appellation: 100% Napa Valley

Vineyard: 100% Persistence Vineyard

Varietal: 100% Sauvignon Blanc

Fermentation: 20% Barrel, 30% Concrete, and 50% Stainless Steel. Note – No Skin Contact

Cooperage: Aged 10 Months with 30% New Oak, 30% Concrete, and 40% 1 Year Neutral Barrel

Alcohol: 14.3%

Production: 300 Cases

Tasting Note: A soft honeysuckle perfume tickles and tantalizes. You'll find this wine's texturally rich, luscious palate weight and unique for Napa Valley Sauvignon Blanc. Flavors are mineral driven, almost petrol but balanced with bracing acidity, apple, white peach and nectarine highlights.