

VINTAGE: 2015

Appellation: Napa Valley

Composition: 54% Sauvignon Blanc, 46% Semillon

## TASTING NOTES:

Pungent floral and mineral aromatics with geranium, lemongrass and river stone characteristics add to the evolving complexity. Structured and precisely balanced-richly centered with pure fruit highlighted by grapefruit citrus. It is made in the style of great white Bordeaux, which are among the rarest wines from the region. Stored properly, this wine will age for many, many years after the 2019 release.

## WINEMAKING:

Each grape lot was handled separately and de-stemmed into the press. The juice was then moved into steel tanks, chilled and inoculated with specially selected yeasts. The Sauvignon Blanc completed fermentation in steel and then some of the wine was barreled down into neutral oak barrels. The Semillon started in steel tanks before racking into custom made French oak barrels made specifically for this varietal. The Semillon was then fermented to dryness and the lees were stirred weekly for several months.

WINEMAKERS: Paul Scotto, Mitch Cosentino

ALCOHOL: 14.4% PH: 3.18

RS: 0.07% TA: 7.4 G/L

Production: Less than 200 cases

