

THE LOST CHAPTERS

SAUVIGNON BLANC

VINTAGE: 2017 | APPELLATION: Napa Valley
COMPOSITION: 79% Sauvignon Blanc, 21% Semillon

TASTING NOTES:

A pale straw color in the glass sets a stage for the elegance and varietal character to come. The nose is redolent with scents of fresh citrus that are supported by fragrant floral and tropical notes with a subtle herbal accent. This leads to a citrus driven mouth-filling palate complemented by notes of grapefruit framed with a sense of flinty minerality and enticing acidity. The interwoven finish carries forth the delightful fruit and fresh acidity of the palate to complete the classic presentation of this varietally based traditional blend. Sauvignon Blanc enhances the wine's bright acidity and freshness as the ideal complement to the rich, supple texture of Semillon.

WINEMAKING:

The press juice was separated from the skins and transferred to tank where fermentation began. The partially fermented juice was then racked into French oak barrels (35% new), coopered especially for Sauvignon Blanc and Semillon, where it proceeded to dryness on the lees and was stirred for 10 months. To protect the fresh acidity, no secondary malolactic fermentation was permitted, and the wine was then aged in barrel for 14 months before bottling.

WINEMAKERS: Paul Scotto, Mitch Cosentino

ALCOHOL: 14.4%

pH: 3.12

RS: 0.07%

TA: 6.7 g/L

PRODUCTION: 176 Cases

