



**APPELLATION:** Napa Valley

**COMPOSITION:** 100% Sauvignon Blanc

**AGING:** Stainless Steel

**ALCOHOL:** 13.9%

**T.A.:** 0.53 g / 100ml

**PH:** 3.40

**HARVEST DATE:**  
August 23–October 11, 2019

**RELEASE DATE:** August 2020

**CASES:** 19,592 (12-pack cases)

*With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.*

#### **VINEYARD**

We meticulously selected fruit from several sub-appellations in the warmer regions of Napa Valley, including St. Helena, Calistoga, Rutherford, Oak Knoll and Coombsville to better tease out the vibrant aromas and flavors that make this varietal so appealing. Napa's warm days and cool nights are ideal for promoting Sauvignon Blanc's beautiful and vibrant aromatics, as well as its balanced acidity.

#### **CLONAL SELECTION:**

UCD Clone 1 (higher acid, classic Napa Valley Sauvignon Blanc clone),  
Sauvignon Musque

#### **HARVEST**

The 2019 growing season offered superlative growing conditions with abundant rain continuing into late spring. Plenty of sunshine and moderate temperatures throughout the spring and summer led up to a harvest with great crop quality.

#### **WINEMAKING**

After harvest, the fruit was immediately de-stemmed and sent to the press. A cool fermentation in 100% stainless steel tanks followed to better preserve the bright and crisp Sauvignon Blanc fruit characteristics

#### **WINEMAKER NOTES**

This Sauvignon Blanc opens with alluring aromas of lychee, white peach, honeydew melon, lime zest and hints of orange blossom. A full and lively palate of Granny Smith apple, white peach, mango and grapefruit is complemented by bright acidity that gives way to a lingering, crisp finish. Winemaker Joe Shirley recommends pairing this Sauvignon Blanc with sea bass lightly drizzled with olive oil and sea salt, or tomato and cucumber gazpacho topped with basil, dill and goat cheese.

**A TRUE NAPA VALLEY CLASSIC SINCE 1976**

**NAPACELLARS.COM**

Estd.  1976

# NAPA

CELLARS

VINEYARD SOURCING  
SAUVIGNON BLANC | v. 2019



○ OWNED VINEYARD  
◆ GROWER PARTNER

A TRUE NAPA VALLEY CLASSIC SINCE 1976

  
NAPACELLARS.COM