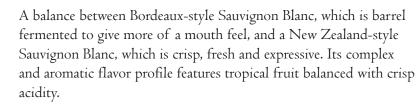


2015 SAUVIGNON BLANC

Napa Valley



Winemaker Notes:

Because 2015 was so early due to the drought and heat, most whites ended up ripening in colder months which helped protect the fragrance and acidity of what became very balanced wines. Because the acidity levels were much higher than expected, the whites have amazing backbones and very well developed aromatics. We also had fewer heat spells than in previous warm vintages. Therefore, the plants did not shut down, and we did not burn certain aromas or malic acid. Because the malic acid was not burned, we were able to complete malolactic fermentation and give more roundness to the wines. The early harvest truly saved us by allowing the grapes to ripen when they were more protected in earlier, colder months. -Jean Hoefliger

Color: extremely shiny white gold with a hint of diamonds

On the nose: explosion of pear, crushed rocks, vanilla, honeydew and jasmine lingering on white chocolate, citrus and tulips

On the palate: soft entrance evolving on Meyer lemon with hints of fresh cut grass, papaya and guava

Blend: 100% Sauvignon Blanc Fermentation: 85% stainless steel, 15% barrel fermented (25% in new French oak) Aging: 9 months, stainless steel % of ML: 0% Vineyards: Crossroads and Knights Bridge Case Production: 437 Alcohol by Volume: 14.5%

