



APPELLATION: Napa County

COMPOSITION: 100% Sauvignon Blanc

AGING: Stainless Steel

ALCOHOL: 14.1%

T.A.: 0.52 g / 100 ml

PH: 3.36

HARVEST DATE:  
August 12–August 26, 2021

RELEASE DATE: June 2022

CASES: 4,700 (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 the best fruit from Napa Valley and Lake County to bring out the vibrant aromas and flavors that make this varietal so appealing. These regions' warm days and cool nights are ideal for promoting Sauvignon Blanc's beautiful and vibrant aromatics, as well as its balanced acidity.

#### HARVEST

Drought conditions characterized the growing season of 2021. Less water to the vines produced lower yields, but incredibly high quality. Moderate temperatures throughout the growing season with minimal heat spikes contributed to an early harvest with excellent fruit expression, vibrant acidity, and lower sugars in the grapes. Our Sauvignon Blanc harvest started on August 12th and was completed by the 16th.

#### 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 tropical fruit, gooseberry, and lemongrass. A full and lively palate of guava, peach, and grapefruit complemented by bright acidity gives way to a lingering, crisp finish.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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