



Tasting Room
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priestranchwines.com



@PRIESTRANCHWINE

2014 SAUVIGNON BLANC

ESTATE GROWN • NAPA VALLEY

APPELLATION/VINEYARDS | Priest Ranch wines are all estate grown and bottled from the historic 638 acre Priest Ranch portion of the Somerston Estate. In 2013 our Sauvignon Blanc fruit came from three small blocks: 71, 123, and 124, all planted at 850-900 feet elevations.

HARVEST | 2014 was one of the driest on record for California. Rainfall in the Napa Valley was less than 25% of normal. Light rain in late February and early March gave much-needed water to the vines as they were emerging from winter dormancy. The warm spring weather and hot summer provided ideal conditions for producing balanced fruit with bright acidity and full flavor. In 2014, we began to harvest our Sauvignon Blanc on August 18th.

WINEMAKING | Priest Ranch Sauvignon Blanc was fermented in 100% stainless steel drums. Native yeasts fermented the wine at a controlled 60 degrees F. When primary fermentation was complete, the wine was sulfured to prevent Malolactic fermentation. The wine was aged on the lees for 7 months, and stirred twice a week and then just once a week for the last three months.

TASTING NOTES | This 2014 Sauvignon Blanc "displays plenty of melon, fig and grapefruit notes along with some quince. It has zesty acidity and a fresh, lively mouthfeel with no obvious oak. Drink it over the next several years."
-88 pts, Robert Parker, *eRobertParker* #221 | October 2015

APPELLATION | Napa Valley

VINEYARD | Somerston Estate

VARIETAL | 100% Sauvignon Blanc

AGING | 100% Stainless Steel Drums

VINEYARD BLOCK | 4, 71, 123 & 124

SOIL TYPE | Pleasanton Loam and Tehama Silt Loam

RELEASE DATE | January 1, 2016

PRODUCTION | 2,100 cases

ALCOHOL | 14.3%

Craig Becker

Winemaker, General Manager, Co-Founder