

PRIEST RANCH

# 2017 SAUVIGNON BLANC

## APPELLATION & VINEYARDS

The historic Priest Ranch is a part of the Somerston Estate, a significant property totaling 1,615 acres with 215 acres planted to hillside vineyards. The dramatic elevations of the vineyards define and distinguish the estate, ranging from 800 ft to 2,400 ft above sea level. The wines of Priest Ranch are blends from multiple blocks that showcase the diversity and complexity of the combined property. The 2017 vintage of our Priest Ranch Sauvignon Blanc has fruit from blocks 71, 81 and 124.

## WINEMAKING

Priest Ranch Sauvignon Blanc was fermented in 100% stainless steel drums with native yeast at a controlled 60 degrees F. When primary fermentation was complete, the wine was then sulfured to prevent Malolactic fermentation. Aged on the lees for seven months, stirred twice a week and then just once a week for the last three months before being bottled in April of 2018.

## HARVEST NOTES

The warm summer days and crisp nights provided ideal conditions for producing balanced fruit with grape ripeness, bright acidity and full flavor throughout the near-perfect growing season. In 2017, we harvested our Sauvignon Blanc vineyards on August 23rd, August 31st, and September 1st.

## TASTING NOTES

This wine displays melon, crisp grapefruit and hints of tropical passionfruit that are inviting on the nose and palate. There are also layers of lemon and vanilla that provide a lively mouthfeel on the finish.

APPELLATION *Napa Valley*

VARIETAL *100% Savignin Blanc*

AGING *Stainless Steel Drums*

RELEASE DATE *May 1, 2018*

PRODUCTION *932 cases* ALC *14.3%*

